



**SALT & BRICK**

LOCAL FOOD WINE

# SALTY RED 2019

## THE COLLABORATION

With focus firmly planted on the local and the seasonal, very few places offer a more unique play on the various tastes of the Okanagan than Salt & Brick. We are thrilled to keep their company, and look forward to you all trying the first sip of this partnership! When coming up with a wine together we all agreed it did not have to be a traditional variety or style, but rather needed to be original, fresh, gulp-able, and most importantly, able to play off Chef's James Holmes unique (to say the least) dishes. So without further ado...introducing...

## THE WINE..

This wine is a blend of barrels that were remaining after our Rust single vineyard wines were assembled. We aimed to make this as food friendly as possible which is why it is driven by Okanagan Falls grown Cabernet Franc (really is there a better BC grape?), backed up with smaller components of Merlot, Zinfandel, and Syrah. The oak component is quite restrained, which lends this wine more freshness, more verve, more savoury-ness, and inspires more of the word more. While eminently poundable on its own you should also give this a try with James' world class charcuterie selection.

Don't forget the olives.

