**Pentâge Winery** is a family-owned boutique winery nestled on 35 acres overlooking Skaha Lake in Penticton, BC. Our Estate Vista Ridge and Dirty Dozen vineyards are hand tended and picked to produce top quality grapes that are essential in creating our limited release, premium wines. We hope you enjoy this wine as much as we have enjoyed creating it. Thank you for sharing our passion!

## **Specification Sheet Pentâge Blend 2017**

Harvest Date: Multiple Pickings Oct 2017

**Appellation:** Okanagan Valley

**Alcohol:** 14.0%

Blend: Our Flagship:

Cabernet Sauvignon 50% | Cabernet Franc 14% | Merlot 26% |

PENTÂGE

2017 Pentâge Blend

Product of Canada/Produit du Canada

750ml

14% alc./vol.

Okanagan Valley

Red Wine/Vin Rouge

Petit Verdot 8% | Malbec 2%

**Tasting Profile:** Aromas of red berries, black currant, and plums with hints of sweet

spice. This full-bodied wine is rich and smooth with a beautiful lush palate. Flavors of red fruit, raspberries, ripe cherry and notes of Italian plum. The oak is gentle and blends harmoniously on the palate. The finish is long and smooth with balanced acidity and velvet tannins. This structured wine is bottle aged here at the winery – enjoy now or lay down for further aging. We suggest you open the wine up for 30 minutes prior to enjoying. (Released Nov.

2023)

Winemaking Notes: Each variety is hand-picked, hand sorted and barrel aged

separately. During fermentation of each wine the bins were punched down 3 times a day to ensure maximum extraction of color and tannins. After dryness is reached, the wines were racked to a combination of French and American barrels ranging from new to

two years old with an average of 18 months in oak.

**Vintage Report:** The cool and wet spring in 2017 made for a slow start to the vintage,

but things turned around with a warm and dry summer that followed. This led to a crop of small berries and low crop yield. The benefit being the resulting fruit had intense flavor concentration. Despite the lower yield, the 2017 vintage was outstanding for the Okanagan.