

# SUMAC

— RIDGE —  
ESTATE WINERY

2019

## RIDGE RED

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Berry development really took off due to the very hot Summer. Due to this, the window to pick sparkling wine grapes was very short. Luckily, our vineyard crews were ready to roll and were able to bring them in while they had their vibrant acidity and citrusy aromas. Our white varieties benefited greatly from the heat and display strong aromatics and structure. Our reds benefited from the warm October and are rich in fruit flavour with a silky-smooth finish.

### WINEMAKING

The grapes were picked at peak ripeness and gently crushed, destemmed and fermented in stainless steel tanks for 14 days. The wine then went through malolactic fermentation and was aged with a blend of American and French Oak.

### TASTING NOTES

This red blend is a selection of the Okanagan's best red grape varieties blended together to create the perfect wine for everyday. Lots of juicy red fruits on the nose, with layers of spice and vanilla notes as well. The palate carries over what was noticed on the nose, with a loads of fresh red fruits and an undertone of smoky oak and vanilla. Soft supple tannins, balanced acidity and a medium finish.

### FOOD PAIRING

Try our Ridge Red with grilled peppercorn steaks, smoked brisket, and barbecue burgers, as well as Edam, Gouda and Parmesan cheese. This wine is also a great choice for pizza or pasta night!

### TECHNICAL NOTES

Alcohol/Vol	13.3%
Total Acidity	5.8 g/L
pH Level	3.6
Residual Sugar	10.8 g/L



Please enjoy responsibly.