

FERMENTATION 73% SECOND & THIRD USE BARRELS 27% NEW BARRELS 100% FRENCH OAK

Harvest Date September 29, 2018	pH 3.8
Cases Produced 2500	Acidity 5.9 g/L
Price \$29.99 plus tax	R.S. 1.3 g/L
	Alcohol

BLIND TRUST RED 2018



INSIDER TIP: Blind taste the Blind Trust and try to guess the varietals before disclosing the assets which are kept under wrap and seal of the capsule.

Wine Profile

A blind trust is a financial trust in which the executors have full discretion over the assets, and the trust beneficiaries have no knowledge of the holdings of the trust. In this case, our Blind Trust is a wine in which the winemaker has full discretion over the blend, so you'll just have to trust us.

The Blind Trust is the second label of our big Bordeaux inspired blends. Its robust taste profile and affordable pricing make it a solid investment.

Always a secretive blend, the 2018 vintage has ripe rich fruit on the nose. This medium bodied wine has notes of blackberry, dark cherry and baking spice that meld into lovely soft tannins. While the Blind Trust Red 2018 is hard to resist in its current state, those who have the willpower to cellar will be rewarded for years to come.

Winemaking Notes

Grapes are handpicked and hand sorted both by cluster and berry upon arrival at the winery. Fermentation is done mainly in stainless steel, with some French oak fermenters and extended maceration being used on some lots. While both Blind Trust and Portfolio, our flagship blend, are treated exactly the same for the first 15 months, the selection process is about making Portfolio the best it can be, while making the Blind Trust approachable and better suited for drinking early-on. Tough decisions indeed, especially when each vintage has 200 barrels with 6 varietals from a dozen vineyard blocks.

If you want to blind taste the Blind Trust, read no further. Spoiler alert: 39% Merlot, 21% Cabernet Sauvignon, 14% Syrah, 12% Malbec, 10% Cabernet Franc, and 4% Petit Verdot to create a multi-layered, complex wine.

Vintage Notes

2018 was a long, moderate vintage. The winter was mild and spring cool resulting in a late bud break, followed by healthy flowering. The summer was hot and dry allowing for optimal fruit development. In August, the temperature dropped and the smoke from local wildfires blocked sunlight and delayed véraison but luckily did not have an impact flavour. September was cooler, which extended growing season and allowed for a steady pace of harvesting. Harvest commenced on September 19 with Pinot Gris from OK Falls. Fall continued to be warm, until November. Expect nice flavour complexity with balanced acidity and freshness.

Vineyard

Sourced from 3 sites on the Naramata Bench and from the Perfect Hedge Vineyard in Osoyoos.



LAUGHING STOCK VINEYARDS