



**Harvest Date**  
October 06, 2019

**Cases Produced**  
2200

**Price**  
\$29.99 plus tax

**pH**  
3.8

**Acidity**  
6.1 g/L

**R.S.**  
0.4 g/L

**Alcohol**  
14.9%

## LAUGHING STOCK VINEYARDS BLIND TRUST RED 2019

**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 2019 vintage has ripe rich fruit on the nose. This wine has notes of black cherry, peppered salami, black licorice, and some earthiness. On the palate there's a lovely cocoa powder note and some ripe red plum.

### 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 oak fermenters and extended maceration 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.

If you want to blind taste the Blind Trust, read no further. Spoiler alert: 40% Merlot, 23% Cabernet Sauvignon, 15% Syrah, 14% Malbec, 7% Cabernet Franc, and 1% Petit Verdot to create a multi-layered, complex wine.

### Vintage Notes

In 2019 Mother Nature hit us with many curve balls. The

winter started off mild, even warming to above 0°C in January, however this would not last and in February we returned to more normal chilly temperatures. Spring began cool, but as summer approached the temperatures warmed, giving us a beautiful Okanagan summer with optimal temperatures in the vineyards. September started beautifully, but in the second week, the rain came and kept persistent throughout the month. October gave us some reprieve, until the frost hit the valley October 10th, causing ripening to shut down in many vineyards.

Harvest commenced September 25th with Pinot Gris from OK Falls. Shortly after, the Pinot Noir and Merlot started coming in and things did not slow down for the next month with the last grapes arriving November 5th.

### Vineyard

Fruit is from sites in Oliver and from the Perfect Hedge Vineyard in Osoyoos.



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1548 Naramata Road, Penticton, British Columbia, V2A 8T7 Canada T: 250.493.8466 [www.laughingstock.ca](http://www.laughingstock.ca)