

# Tasting Notes

## 2016 Cellar Hand Punch Down Red

Bud Break:	April 7, 2016
Oak Regime:	60% French, 40% American, second and third fill
Barrel Age:	10 months
Primary Coopers:	Radoux, Mistral, Saury American
Harvest Date:	October 18, 2016 avg.
Bottling Date:	August 10, 2017
Final Blend:	67% Merlot 17% Cabernet Sauvignon 10% Carmenere 6% Syrah
Alcohol:	13.9%

### Winemaker's Notes

The 2016 Cellar Hand Punch Down Red is a medium bodied and vibrant blend of Syrah, Cabernet Sauvignon, Merlot and (for the first time) a small percentage of Carmenere. The nose opens with bright red cherry, and shows aromas of black tea and cardamom spice. A first sip reveals concentrated flavors of cherry cola and white pepper, following through with juicy, ripe raspberry and a lingering finish. This wine is ready to enjoy today, especially paired with a thick ragout or a Margherita pizza topped with fragrant, fresh basil.

GRAHAM PIERCE, WINEMAKER

### 2016 Vineyard Notes

Record warm temperatures through April, May and most of June led to a great beginning to the 2016 vintage. With the early bud break and excellent growth off the start, the cooler weather in July helped to prolong the ripening, adding desirable complexity to the flavour in the grapes. August saw temperatures back to their normal levels and near perfect ripening temperatures throughout the fall and into the harvest showed mature, well balanced fruit of outstanding intensity.

STEVE CARBERRY, WINEGROWER

