

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

SELECT LATE HARVEST CABERNET SAUVIGNON 2008

VQA FOUR MILE CREEK

THE VINEYARD

In 2008, the Icewine harvest began on Dec 7, 2008. A very short burst of – 8 temperatures occurred earlier in some areas on November 22 but no Icewine grapes were harvested at that time. It was a notable distinction to the 2008 vintage that the theoretical potential to begin Icewine harvest came while the regular season harvest was still underway.

The Cabernet Sauvignon were sourced from our Rickety Bridge Vineyard and harvested in two runs through the vineyard. The first harvest date was on January 12, 2009 and started at 2 pm. The second harvest date was on January 19, 2009 and started at 7 pm. While the grapes were harvested frozen, they were allowed to warm up slightly before pressing.

THE WINE

The driest wine in our Dessert Wine Series, this wine exhibits notes of caramel intermingled with gingerbread and strawberry jam. Toffee leads the way on the finish. Pair this wine with almond raspberry tart, crème brûlée, strawberry fool. Serve chilled in 1 to 1.5 oz servings.

Alcohol: 11.0%

Residual Sugar: 89.8 g/L

Case Production: 302 cases

This process of late harvesting grapes for a Select Late Harvest wine gives the wine the complexity typical of an Icewine without the sweetness or concentration.

THE WINERY

After a much reduced crop of just 1,900 L (38% reduction), the juice was left to settle. Once this natural clarification was completed, the wine was inoculated with CSM, a typical dessert wine yeast capable of withstanding the harsh conditions of winter fermentation (e.g., cold temperatures, high Brix levels and high acidity levels). Fermentation continued without incident until early March when it stopped naturally. The Select Late Harvest was aged in a stainless steel tank until bottling on July 19, 2009.

Retail Price: \$24.95/375 mL bottle

Licensee Price: \$20.98

Availability: Winery Only