



# Bartier Bros. 2021 Granite Red Blend

## Certified

British Columbia, BC VQA

# Composition

53% Syrah Black Sage Terrace Hand harvested Oct. 17
32% Merlot Golden Mile Bench Hand harvested Oct. 6
12% Cabernet Franc Cawston Hand harvested Oct. 16
3% Cab. Sauvignon Cawston Hand harvested Oct. 18

## Soil Type

Typically sandy loam topsoil on granitic gravel subsoils

# **Trellis / Pruning**

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

## **Maceration & Fermentation**

De-stemmed and crushed into 5-ton open top fermenters. Cultured yeast fermentation spiking at 29 - 31 C. Maceration for 23 - 27 days.

#### Ageing

19 months in 225 L. neutral French barrels after pressing

#### **Production**

764 cases

# **Wine Chemistry**

pH 3.72 RS 0.2 g/L TA 6.0 g/L Alc. 14.5%

### **Tasting Notes**

Minerally, graphite, fruity, and fresh, with structured tannins and a long finish

## Distribution

Winery direct, BC restaurants and private wine stores

# **Winery Direct Price**

\$29.99

SKU UPC

169496 628055147404

www.bartierbros.com