

2022

SIMILKAMEEN VALLEY

CABERNET SAUVIGNON

Three generations of the Stewart Family's talent and passion culminate in PLUME. PLUME embodies a story of innovation and flight and in the case of this special release of Cabernet Sauvignon, the exploration of terroir in the Similkameen Valley. We are proud of our long-standing relationships with our community of meticulous growers who share our passion for farming grapes of the highest quality.

FIELD NOTES:

This Cabernet Sauvignon was grown in the heart of the Similkameen Valley—a pristine stretch of vineyards set amongst the dramatic backdrop of rugged and awe-inspiring mountains. Due to the tall surrounding mountains and the reflectivity of the rock, heat remains in the valley long after the sun sets, making this vineyard site the perfect home for the late-ripening Cabernet Sauvignon grape.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	5.79	3.7	0.4 g/L

WINEMAKER NOTES:

The 2022 growing season was marked by a series of weather extremes. A record-breaking cold winter and cool spring gave way to a remarkable summer, with warm temperatures extending into early October, boosting ripeness and leading to a harvest that extended well into November—a rarity for the Okanagan Valley. This extended season has resulted in wines with balanced alcohol and crisp acidity. Once delivered to Quails' Gate Winery, the fruit was gently destemmed, left on skins for 13 days, and fermented in stainless steel. Aged in 25% new and 75% neutral french oak for 17 months.

TASTING & PAIRING NOTES:

Seriously captivating. Immersed in vibrant black fruits, licorice and fresh violet aromas that unfold into complex and defined flavours of black currant, mint, and sage leaves. This exceptional example of BC Cabernet demands expressive cuisine, such as steak smothered in black truffle butter or exotic flavours of spiced lamb *čevapčići*.

PLUME

