Big Bang Theory

2024 – 60% MERLOT, 24% SYRAH, 16% MALBEC

WINE MAKING

The grapes were grown in the Horse Heaven Hills, at Andrews Family Vineyards, a member of Sustainable WA. The soils are very similar to what we have in our own estate vineyard and our grower vineyards in Osoyoos, which allowed us to assemble a wine that is true to our house style. The similarity between the sites was a big contributing factor in our decision to source our fruit from this site.

Grapes were hand harvested September 23rd and 30th at the ideal balance between flavour, tannin evolution, sugar level, and acidity. Bins were loaded into a waiting temperature-controlled truck for transport up to our cellar in Okanagan Falls for processing, fermentation, and aging. On arrival in our cellar, the fruit was destemmed and transferred to tanks for 7-day cold soak prior to fermentations. Tanks were pumped over once or twice per day and macerations ranged from 18 to 21 days. The wines were transferred to French oak barrels for MLF and aging. After 3 months in barrel, the blend was assembled and put back to barrel for another 3 months of aging prior to bottling.

While we did work to preserve the freshness and limit the extraction, the Horse Heaven Hills AVA produces fruit with thick skins and big tannin potential, which we wanted to showcase as well. The result is a rich, ripe expression of Big Bang Theory, and we are incredibly proud of how the wine came together.

TASTING NOTES

Colour: Deep ruby.

Nose: Ripe plum, dark berries and cherries, floral, vanilla, and chocolate.

Palate: Plum and dark cherries with fine-grained tannins balances the richness, while the acidity helps to preserve the freshness.

PAIRING

The 2024 Big Bang Theory is a versatile wine. The richness and structure will allow it to stand up to red meats, grilled sausages, rich mushroom dishes, lasagna, or any pastas with red sauce. Pizza would also work incredibly well!

VARIETAL PROFILE

ORIGIN	WASHINGTON STATE
ALCOHOL	14.5%
CASES PRODUCED	2610
CSPC	243590