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PING

RED WINE VQA OKANAGAN VALLEY

VINTAGE REPORT

The 2010 growing season began late due to a cool spring but July and August presented higher temperatures allowing for steady photosynthesis resulting in excellent sugar accumulation. A moderate September and October arrested sugar development permitting the grapes to mature and develop their great Okanagan flavours.

WINEMAKING

Grapes for our 2010 Ping were harvested from premium vineyards in the Oliver region, and components were racked separately into 60% French and 40% American oak barrels. Aged for 19 months, Ping is a blend of three of the noble varieties: 45% Cabernet Sauvignon, 40% Merlot, and 15% Cabernet Franc.

AROMA / BOUQUET / NOSE

At first aromas of dark plum and cherries permeate from the glass followed by spice and vanilla flavours that flood the palate. Firm full tannins in the finish make it a great wine for food pairing.

FOOD AND WINE PAIRING

Spoil your friends with our 2010 Ping paired with herb-roasted rack of lamb with smoky Cabernet sauce balanced with Roquefort bread puddings on the side. Ping enjoys slow roasts and stronger cheeses.

TECHNICAL NOTES

ALCOHOL/VOLUME	12.5%
DRYNESS	0
RESIDUAL SUGAR	3 G/L
TOTAL ACIDITY	6.6 G/L
RELEASE DATE	NOV 2012
AGEABILITY	5-8 YEARS
SERVING TEMPERATURE	17° C
OAK AGING	YES

