

CHERRY BABY

Retro-cool paintings by artist Ralph Burch impeccably give life to the fun and seductive Pin-Up Series. The mischievous labels surround quality wine, from the 100% woman-owned and run Nostalgia Wines in Oliver, BC.

TASTING NOTES

Enjoy luscious flavours of ripe dates, roasted hazelnuts, vanilla biscuits, brown sugar, cloves and lingering dried cherries in this unique dessert wine made with Okanagan cherries and merlot.

FOOD PAIRING

Blue cheese, chocolate, sticky toffee pudding

WINEMAKING NOTES

Cherry Baby starts in the orchards. Three varieties of cherries are selected from the Fernandes family orchards in the South Okanagan, exclusively from big, old trees that yield the most intense fruit flavour. Merlot is sourced from our Home Vineyard on the Black Sage Bench.

Each cherry is hand-picked, then destemmed by hand, taking four people 10 days, before a gentle pressing. This wine is fortified with a neutral spirit, then aged in solera for a minimum of three years before blending and bottling.

The solera method is a Spanish technique in which 'mother barrels' were established in 2013. Each time we make Cherry Baby, part of the total volume produced is removed from the solera and bottled, and the remaining volume returned to the solera for more beauty sleep. This means the oldest wine (from 2013 vintage), is present in a small percentage, following the Spanish philosophy "the oldest wine teaching the youngest." This unique product is a non-vintage, solera, Port-style fortified fruit wine

TECHNICAL NOTES

Varietal Composition: 60% Cherry (Osoyoos), 40% Merlot (Home Vineyard, Oliver)

Alc./Vol.: 16% | **Production:** 193 cases | **Serving Temperature:** 16° C | **Cellaring Potential:** Enjoy now - the aging was done for you during the 10+ years it took to make this wine

