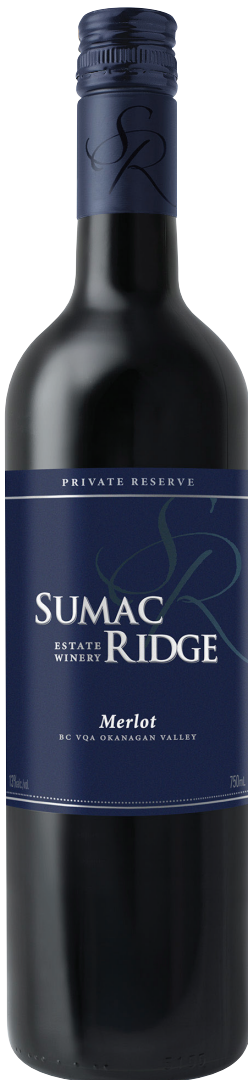


2016 Merlot

BC VQA OKANAGAN VALLEY



Harvest Report

Bud break came very early this year as the beginning of the spring season was very hot and dry. May through early July brought on heavy rainfall and cooler temperatures which led to concerns about early berry development. The remainder of the summer was warm with cooler temperatures at night which allowed the fruit to develop balanced and bright flavours, which made for ideal whites. The reds benefitted from an earlier than usual growing season, allowing them more time to reach their potential, particularly with our late-ripening varieties. The cool autumn allowed them to hang even longer, which led to a more elegant, balanced structure.

Winemaking

The grapes were crushed, destemmed and fermented in stainless steel tanks for 10 days. The wine was pumped over twice daily to increase flavour and colour extraction. The wine was then aged with French and American oak for 6 months before being filtered for bottling.

100% Merlot

Tasting Notes

There are plenty of fresh plums, red cherries, red currants, and a hint of spice on the nose. The palate has lots of the fresh plums, cranberries, and red currants with a subtle undertone of oak notes. The acid is lively with medium to soft tannins and a medium finish.

Food Pairing

Pairing suggestions include grilled lamb, barbecue ribs, thick cut rib-eye steak and hearty pastas. Create a tasty cheese plate with Canadian Swiss, Havarti and Smoked Cheddar.

TECHNICAL NOTES

Alcohol/Vol	14 %	Serving Temperature	18 °C
Total Acidity	5.89 g/L	Ageability	1-2 years
pH Level	3.74 pH	Oak Aging	6 months
Residual Sugar	7.1 g/L		