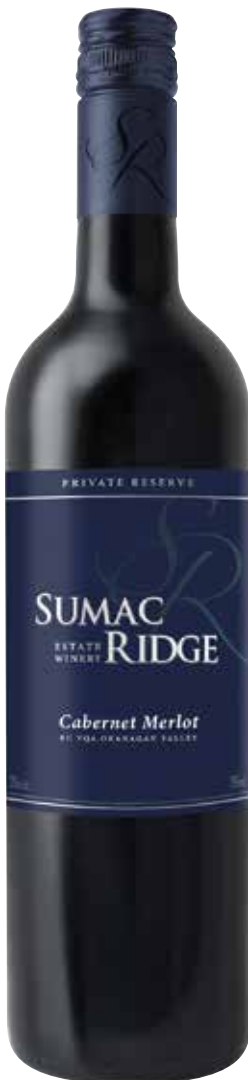


2016
Cabernet Merlot

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 7-10 days. The wine was pumped over twice daily and went through malolactic fermentation. It was then aged with a blend of French and American oak for about 6 months before being filtered.

51% Merlot, 30 % Cab Sauv, 17% Cab Franc, 2% Baco Noir

Tasting Notes

Lots of blackberries, cherries, toasty notes, and some spice on the nose. The palate has flavours of dark fruits, baking spices and a hint of mocha. The acidity is balanced and the tannins are medium with a medium finish.

Food Pairing

Fabulous with roast lamb, lasagna, sauteed mushrooms and aged cheddar cheese.

TECHNICAL NOTES

Alcohol/Vol	14 %	Serving Temperature	18 °C
Total Acidity	6.1 g/L	Ageability	1-2 years
pH Level	3.75 pH	Oak Aging	6 months
Residual Sugar	6 g/L		