

SUMAC

— RIDGE —
ESTATE WINERY

2017 MERLOT

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A very cold winter led to a spring that saw record levels of rainfall, resulting in explosive vine growth. This was followed some of the warmest temperatures ever recorded for the first week of August in the Okanagan. Even with the slow start to the season, the steady summer heat had our vineyard team harvesting a week earlier than average. Their hard work paid off; aromatic whites are crisp and fresh with a lively palate, while our reds are rich and fruit-forward.

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

TASTING NOTES

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

This versatile, medium-bodied Merlot pairs well with hearty stews and chili dishes and delicious Italian favourites. Other pairing suggestions include grilled lamb, barbecue ribs and thick cut rib-eye steak. Create a tasty cheese plate with Canadian Swiss, Havarti and Smoked Cheddar.

TECHNICAL NOTES

Alcohol/Vol	13.5%
Total Acidity	5.5 g/L
pH Level	3.8
Residual Sugar	6.84 g/L



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Please enjoy responsibly.