

SUMAC

— RIDGE —
ESTATE WINERY

2018 MERLOT

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cooler spring with above average precipitation started the growing season off slowly. Fall was also cool but a warm October gave late ripening varietals the time they needed to develop great flavours. White wines got to shine as temperatures were cool but sunny enough to keep development going well into October. If you're into Aromatic varietals, this is your year, as cooler nights have brought excellent structure and dazzling aromatics. A warm October also allowed for the reds to shine - expect them to be very elegant with big fruit flavour.

WINEMAKING

The grapes were picked at peak ripeness and fermented in stainless steel tanks for 10 days. The wine was pumped over twice daily to allow for gentle extraction of flavours. The wine then went through malolactic fermentation and was aged with French and American oak for 8 months.

TASTING NOTES

Plenty of dark plums, berries and spice with a hint of sweet toasted oak on the nose. The aromas carry through to the palate making this an easy-drinking Merlot. You'll notice a medium finish with a pleasant aftertaste that leaves you wanting more.

FOOD PAIRING

This versatile, medium-bodied Merlot pairs well with Italian favourites like pizza and pasta. We recommend sipping our Merlot with BBQ favourites like ribs and thick cut rib-eye steak. Create a tasty cheese plate with Canadian Swiss, Havarti and Smoked Cheddar. Best enjoyed with good company!

TECHNICAL NOTES

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|----------------|---------|
| Alcohol/Vol | 13.5% |
| Total Acidity | 5.9g/L |
| pH Level | 3.58 |
| Residual Sugar | 10.2g/L |



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Please enjoy responsibly.