

SUMAC

— RIDGE —
ESTATE WINERY

2019 MERLOT

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A warm spring followed by a cool and wet fall allowed for great flavour development without the loss of any acidity or overripening. Aromatic varietals such as Gewürztraminer, Riesling and Pinot Grigio developed marvelously with excellent structure and aromatics. The red varietals are more Burgundian in style with bright fruit flavours and light finishes.

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

Alcohol/Vol	13.6%
Total Acidity	6.1 g/L
pH Level	3.8
Residual Sugar	6.7 g/L

