



Private Reserve 2010 Cabernet Merlot VQA Okanagan Valley

Harvest

The 2010 Harvest was one of the latest on record. A significantly warmer September made up for a slightly delayed, wet spring. The warmer temperatures at the end of the season allowed for even ripening of the grapes. While 2010 may have produced less overall, the wines are outstanding.

Winemaking

The grapes were picked at optimum ripeness and received gentle treatment from vineyard to winery for all components of this blend. The juice was fermented on skins for 10-12 days, pressed and then aged in a mix of French and American for approximately 8-12 months in 65% French Oak and 35% American Oak. Full malolactic fermentation occurred during this time.

Winemaker's Notes

The 2010 Private Reserve Cabernet-Merlot is a blend of Cabernet Sauvignon, Cabernet Franc, and Merlot. This wine is well-balanced with dark cherry and blackberry notes and a hint of spice on both the nose and palate. The finish is a smooth, velvety medium weight with great length.

Food Pairings

Enjoy this wine with perfectly grilled meats or a hearty pasta with a rich Tomato Sauce and good friends.

Technical Notes

Alcohol/Vol:	13.5 %
Dryness:	0
pH level:	3.83
Residual Sugar:	2.9 g/l
Total Acidity:	6.4 g/l
Ageability:	2015
Serving Temperature:	15 degrees C C
Release Date:	July 2010

SKU Information

Size

UPC#

SCC

Product #

Cases Produced

Availability

*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.