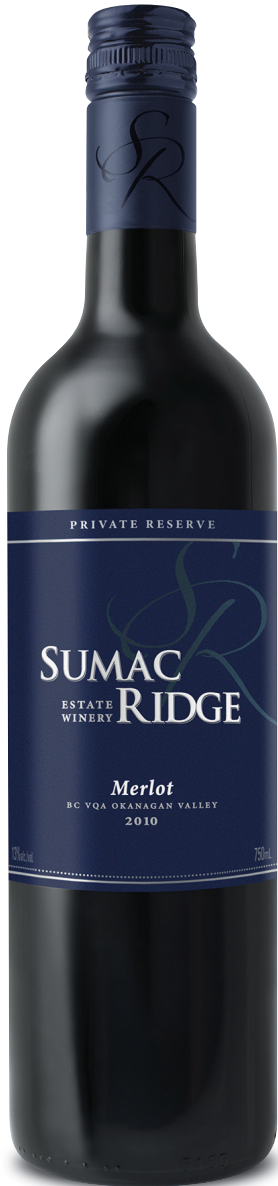


2010
Merlot

BC VQA OKANAGAN VALLEY



Harvest Report

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, peaking at an average of 24 Brix. The fruit was sent to the crusher/destemmer and fermented on the skins for 12 days, pressed and then placed into a mix of French and American barrels for 14 months. Full malolactic fermentation occurred during this time.

Tasting Notes

Enjoy with a slow roasted red meat dish accompanied by a roasted tomato balsamic reduction and root vegetables. The good mid-palate weight rounds to a smooth, pleasant velvety finish - great notes of fruit and vanilla are obvious to the last. Enjoyed with a slow roasted red meat dish accompanied by a roasted tomato - balsamic reduction and root vegetables. Pairs best with an aged cheddar.

TECHNICAL NOTES

Alcohol/Vol	13.5%
Total Acidity	6.04 g/L
PH Level	3.69
Residual Sugar	5 g/L
Serving Temperature	15 °C
Ageability	5-7 years

RELEASE DATE

August 2012

