



2010 Reserve Series Merlot VQA Okanagan Valley

Viticulture/Vinification

The crushed grapes were fermented on the skins for 16 days at approximately 25-28°C. After pressing the finished wine was transferred into oak barrels for malolactic fermentation, after which the fermented wine was aged in both French and American barrels for 10 months.

Vintage Conditions

The grapes for the 2010 Reserve Series Merlot were carefully selected from the Bull Pine Vineyard in British Columbia's Okanagan Valley. They were harvested on Oct 12, 2010.

Tasting Notes

This Merlot is deep red in colour and boasts a complex bouquet with hints of black cherry and raspberry. A well-balanced wine layered with toasty oak and vanilla with firm tannins and a lingering finish.

Food Pairing Suggestions

This Merlot is quite versatile and can be enjoyed with a number of menu items, most especially grilled, roasted and braised red meats and hard strong cheeses.

Winemaker

Sandor Mayer

Wine Details

Size	750 ml
UPC#	
SCC	
Product #	76877
Cases Produced	1000
Price	
Availability	Select BCLDB locations, Select VQA stores in BC and Alberta and Inniskillin Estate Winery in Okanagan



Technical Notes

Alcohol/Volume:	14 %
pH level:	3.74
Residual Sugar:	3.5 g/L
Total Acidity:	6.4 g/L
Release Date:	June 2012
Oak Aging:	Yes