



2012 Merlot

BC VQA OKANAGAN VALLEY

Harvest Report

Our vines experienced quite a warm spring through the early months, followed by a cooler May and June with plenty of rain. By the end of July, plant development was about 2 weeks behind, but the vintage really turned around in September and October with magnificent weather and many warm, sunny autumn days.

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 tomato balsamic reduction and root vegetables. The good mid-palate weight rounds to a smooth, pleasant velvety finish with great notes of fruit and vanilla, 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	12.1%
Total Acidity	6 g/L
PH Level	3.51
Residual Sugar	10.5 g/L
Serving Temperature	15 °C
Ageability	5-7 years

RELEASE DATE

September 2014

