



2012

Cabernet 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 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 for approximately 8-12 months in 65% French Oak and 35% American Oak. Full malolactic fermentation occurred during this time.

Tasting Notes

Our 2012 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. Enjoy this wine with perfectly grilled meats or a hearty pasta with rich tomato sauce surrounded by good friends.

TECHNICAL NOTES

Alcohol/Vol	13.5%
Total Acidity	7.2 g/L
PH Level	3.83
Residual Sugar	7 g/L
Serving Temperature	15 °C
Ageability	5-7 years

RELEASE DATE

September 2014

