



2011 Merlot

BC VQA OKANAGAN VALLEY

Harvest Report

Although summer arrived later than usual in the 2011 growing season, we experienced typical Okanagan summer weather throughout August, and fortunately September produced some record breaking temperatures during the day. Most importantly, our vineyards experienced a number of nights that maintained relatively warm temperatures, which greatly helped in lowering the acidity levels, putting all of the grapes into excellent balance on our sites.

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	13.2%
Total Acidity	6.5 g/L
PH Level	3.72
Residual Sugar	2.5 g/L
Serving Temperature	15 °C
Ageability	5-7 years

RELEASE DATE

June 2013

