



2013 *Merlot*

BC VQA OKANAGAN VALLEY

Harvest Report

The Spring and summer of 2013 saw warm to hot weather throughout the seasons, along with normal rain levels for this time of year in the Okanagan. The beginning of harvest started a bit earlier than usual and in the early fall we did see a little more rain than average. It was shaping up that both whites and reds would be ready for harvest at the same time, but Mother Nature came through for us and cooler weather helped to separate the harvest (whites and reds) and allow for flavour development in the aromatic whites.

Winemaking

This Merlot was sourced from a number of carefully selected vineyards South of Oliver which gives the wine a true expression of what the Okanagan has to offer. All parcels were fermented on skins at 30C for approximately 7 days to allow the extraction of the tannin and colour, without the wine becoming too coarse. 30% to 40% of the wine was aged in French and American oak.

Tasting Notes

This Merlot exhibits sweet and jammy red fruit on the nose, turning into dark fruit such plum and black cherry on the palate, followed by subtle tannins and a bit of acid and orange zest on the finish.

Food Pairing

Sumac Ridge Merlot pairs well with a variety of dishes, making this an easy choice for those occasions you wish to celebrate everyday. Pair with BBQ chicken and Mediterranean vegetables such as peppers, zucchini and eggplant. Prefer a quiet night at home? Watch a movie and unwind with a glass and a toasted cheese pizza or lasagna and garlic bread. This wine is also ideal as a rich base for a red wine sauce - superb when served with grilled steak. Enjoy!

TECHNICAL NOTES

Alcohol/Vol	13.8%	Serving Temperature	15 °C
Total Acidity	5.9 g/L	Ageability	5-7 years
pH Level	3.65		
Residual Sugar	4 g/L		