

VINEYARDS & ESTATE WINERY



MERLOT 2018

Merlot is a staple of the South Okanagan, and from our estate vineyards comes this version, which offers up a plethora of aromas and flavours that will surprise and amaze. It balances ripe red fruits, black raspberry and rhubarb with pepper, herbs and spices, stewed plums and a tiny hint of mint, all within an integrated oak structure. It has medium body and wonderfully supple tannins.

BC VQA CERTIFIED

Grapes: 100% estate grown

Vineyard Location: Osoyoos, British Columbia

Exposure: East

Varietals: Merlot 100% Grape Yield: 5.5 Tons/Acre

Soil Composition: Gravel w/ light colour sand and heavy soil

Date of Harvest: October 30. 2018

Brix Level: 25.5

Fermentation Cultured Yeast **Duration:** 24-28 days

Temperature: Allowed to rise to a maximum of 30°C

Malolactic Fermentation: Natural, French Oak

Alcohol: 14.0% Residual Sugar: 1.9 g/l

Maturation: 12-18 months, in French Oak

Filtration: Yes

Fining: In the bottle (minimum 6 months)

Production: 999 cases

Aging: Cellar for up to 8 years

Colour: Dark red

Nose: Ripe red fruits, black raspberry and rhubarb **Flavour:** Herbs and spices, black fruits, stewed plums and

hints of mint and pepper

Serving Temperature: 18°C

Serving Suggestions: Italian sausage, spaghetti with meatballs,

burgers and braised short ribs

Awards/Accolades/Ratings: Silver Medal - National Wine Align Awards 2022

John Schreiner - 91 Points

"This wine begins with aromas of cassis, blueberry and cherry. These are echoed in the sweet fruit flavours on the palate, along with an intriguing hint of tobacco. The silky tannins

lead to a long finish."

