

MERLOT 2019

TASTING NOTES

A fruit driven wine with aromas of plum and vanilla. Medium tannins and a juicy fruit forward finish this wine is the perfect pairing to a juicy burger or portobello mushroom with creamy blue cheese. Time to Break out the BBQ because this one is sure to be a hit!

Winey Price \$25.00 +411546

HARVEST NOTES

The 2019 winter brought extremes: warm January days of 12°C to lows of - 22°C and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the Okanagan Valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15°C days and 2°C to 6°C nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varietals in our vineyards.

WINEMAKING NOTES

The berries were hand picked at 22.5 °B and sorted in the vineyard. After destemming, the berries were hand sorted again, then crushed and held cold for four days. During fermentation hand plunging the must and judicious use of pumping over ensured optimum tannin extraction.

CELLARING NOTES

This Merlot is ready to be consumed on release. Drink by 2025.

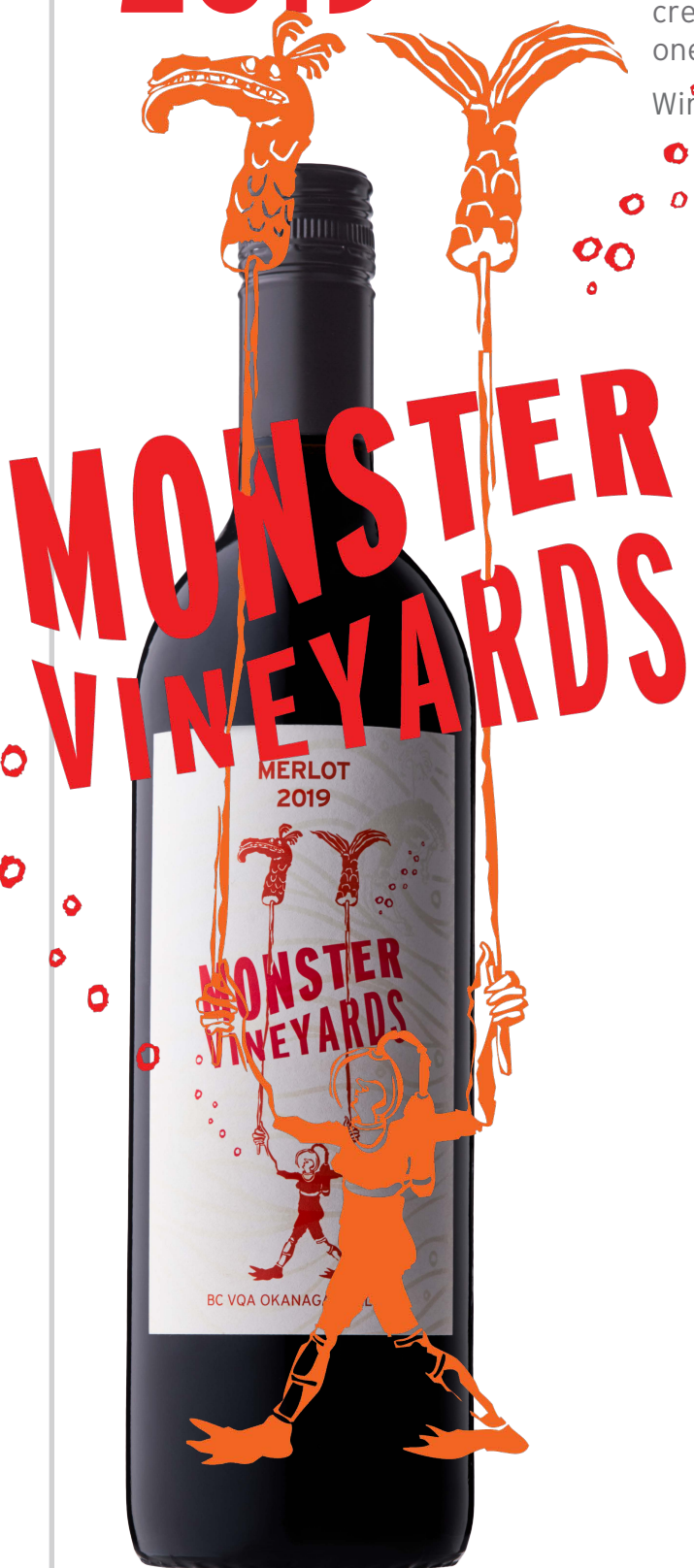
100% Merlot

Alcohol Level: 14%

Levels: pH 3.6 TA 6.6 g/l

Sugar: 3.7 g/l

Harvest date: October 15th - October 30, 2019



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