

GRAPE VARIETIES

PRODUCTION 715 CASES

MARCH 31, 2017

ALC % VOLUME 14.4%

PH 3.60

TA G/L 6.45 RS G/L 0.9

SKU 641118

This full-bodied Merlot offers aromas and flavours of plum, cherry, blueberry, black currant, leather, cocoa, baking spice and liquorice, with dusty tannins and a long finish.

FOOD PAIRINGS

Pair this bold red with a grilled T-bone steak, rack of lamb, Margherita pizza or beef stew.

VITICULTURE

Our Merlot plantings, clone 181, from 1996 and 2005 have been cane pruned and then shoot and fruit thinned to produce 3.5 short tons per acre. The Merlot from the Similkameen is clone 184.

WINEMAKING

Merlot from our Allendale & Lusi properties along with a small amount from the Similkameen were harvested during the last two weeks of September. The fruit was destemmed and crushed into a mixture of small one-ton fermenters and larger vats for a 3-4 day cold soak. During the subsequent fermentations, small fermenters were punched down by hand, twice daily. Larger tanks were gently pumped over with our peristaltic pump. After 14-18 days of skin contact, the wine was pressed off into 100% French oak barrels (37% new) and barrel aged for 15 months. Each barrel was gravity racked 2-3 times during the course of its aging and blended for bottling in March 2017.