



2014

# merlot



*An intense nose of dark berries, cherry, violets, blueberry compote, cocoa and plum welcome you to this Merlot. Plush and rich, with ripe tannins and flavours of boysenberry, black cherry, plum, cassis, spice, cocoa and smoke, it is complex with a long smooth finish.*

## FOOD PAIRINGS

Pair this with aged or blue cheeses, grilled hanger steak, rack of lamb, roasted vegetables.

## VITICULTURE

Liquidity's Merlot plantings from 1996 and 2005 have been cane pruned and then shoot and fruit thinned to produce 3.6 short tons per acre

## WINEMAKING

Merlot from our Allendale property and a small amount from the Similkameen were harvested during the first two weeks of October. After a 3-4 day cold soak, the fruit was destemmed and crushed to ferment almost entirely in small one-ton fermenters. 15% wild fermented, each fermenter was punched down by hand, 2-4 times daily during the course of the fermentation. After 14-18 days of skin contact, the wine was pressed off into 100% French oak barrels (34% new) and barrel aged for 15 months. The wine was racked twice during the course of its barrel aging and blended for bottling in February 2016.

Grape Varieties:	90% Merlot, 6% Cabernet Franc, 4% Cabernet Sauvignon
Production:	945 cases
Bottled:	February 9, 2016
Alc % volume:	14%
pH:	3.52
TA g/L:	6.05
RS g/L:	3.04

SKU 641118