



Merlot 2020

95% Merlot, 3% Cabernet Franc
2% Cabernet Sauvignon
Alcohol Level: 14.6%
Levels: pH 3.7 TA 6.2 g/l
Sugar: 0.5 g/l
Harvest date: October 12 - 25, 2020

CSPC +449416

Tasting Notes

Deep ruby in colour with aromas of black plum and toasted vanilla bean arrive first on the nose. On the palate, notes of ripe black cherry, raspberry and red currant mingle with a herbaceous notes and white pepper. Medium body with a fresh and vibrant acidity and soft and elegant tannins.



Harvest Notes

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery. As is tradition, the last bunch was picked mid-day on November 9, in our Munson Mountain Cabernet Franc vineyard. 2020 provided its challenges but with the summer heat and extended

Winemaking Notes

Berries were hand-picked and sorted prior to crushing, then cold-soaked for four days. Alcoholic fermentation took place at controlled temperatures in stainless steel tanks; breaking and soaking the cap through twice daily pump-overs allowed for full integration. Next came a long post-alcoholic maceration of the submerged caps for a further 14 days before pressing into barrels. Malolactic fermentation occurred in barrel over the winter into spring aging in 20% new oak. The remainder was aged in a combination of 1 to 3-year-old French oak barriques for 21 months and bottle aged for 12 months prior to release.

Cellaring Notes

This Merlot will develop for well for a decade. Drink now through 2030.