



Merlot 2016

89% Merlot, 11% Cabernet Sauvignon
Alcohol Level: 14.1%
Levels: pH 3.77 TA 6.5 g/l
Sugar: 0.06 g/l
Harvest date: October 20th - November 13th, 2016

CSPC +178208

Tasting Notes

Glimmering ruby red in colour. Our 2016 vintage charms the senses with aromas of blueberry and aged leather. An inviting bouquet of dark chocolate, dark cherry, and expressive bay leaf define the palate of this well-structured, yet light Merlot.



Harvest Notes

2016 was a test of patience and persistence in our vineyards, but we embraced the struggle and are proud of the results. Spring arrived very early and warm, with bud break 4 weeks ahead of normal, putting our vineyard crew into high gear with great anticipation for the growing season ahead. A late April snowstorm in South Osoyoos took the thriving vines by surprise, destroying a tiny fraction of our petit verdot vineyards. The summer that followed turned out to be wetter and cooler than expected, which slowed fruit development and forced increased vineyard management and around the clock weather monitoring. Luckily, our saving grace came with the long, warm fall season that saw a gradual cool down in temperature week after week, thus giving the grapes extra time to achieve full ripeness and flavour characteristics. This extra time gave our production team a chance to plan for the biggest harvest from our vineyards yet! The first handpick was in our Osoyoos vineyards on September 20, 2016 about four weeks later than in 2015. The vineyard crew carefully monitored temperatures and individual vineyard development, and harvested from September through until November 11th, when the cabernet sauvignon was finally picked. The extended fall season was instrumental in preparing the vines to survive what was to be the coldest winter the Okanagan Valley has seen in 50 years. The slow cooling

process throughout fall allowed the vines time to enter a gradual dormancy, turn woody and store their reserves for hibernation so they can thrive again come spring 2017. Overall, the 2016 growing season was long, weathered and embraced by the team. We are grateful for the persistence and patience of the vineyard crew and Mother Nature, which resulted in yet another fantastic vintage.

Winemaking Notes

Berries were hand-picked and sorted prior to crushing, then cold-soaked for four days. Alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking the cap through twice daily pump-overs. Long post-alcoholic maceration of the submerged caps for a further 14 days before pressing into barrels. Spontaneous malolactic fermentation occurred in barrel over the winter & finished in the spring of 2017. 21 months aging in 25% new oak. The remainder was aged in a combination of 1 to 3-year-old French oak barriques and bottle aged for one year.

Cellaring Notes

The 2016 Merlot will develop for well over a decade. Drink now through 2031.