



Merlot 2019

87.5% Merlot, 12.5% Malbec
Alcohol Level: 14.5%
Levels: pH 3.74 TA 5.9 g/l
Sugar: 0.49 g/l
Harvest date: October 19-30, 2019

CSPC +464183

Tasting Notes

Aromas of sticky toffee, pungent peppercorn and juicy plum intertwine with the first breath of this wine. Immediately your palate is delighted with sweet notes of cherry, plum and vanilla. Accompanied by a medium body that is host to velvety tannins. Pair with braised duck to fully experience the lengthy finish this wine has to offer.

Harvest Notes

The 2019 winter brought extremes: warm 12° January days to lows of -22° and lots of snow in February. When the buds started pushing, we noted that the colder months had resulted in a bit of bud and vine death in our Naramata Bench Vineyards. 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. However, by the end of June, the valley saw a cooling trend that lasted through most of July and brought much precipitation. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. The grapes soaked in the summer heat and quickly made up for lost time. Variation in our reds happened right on schedule. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. On October 9th, a -4° frost dropped the leaves in most of our vineyards. After the frost, 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 varieties in our vineyards.

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 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

Drink now through 2034.

