



# Merlot 2021

85% Merlot, 11% Malbec, 2% Cabernet Franc  
2% Cabernet Sauvignon  
Alcohol Level: 14.5%  
Levels: pH 3.8 TA 6.1 g/l  
Sugar: 0.4 g/l  
Harvest date: October 12 - 25, 2021

**CSPC +449416**

## Tasting Notes

Aromas of sweet cigar and black cherry intertwine with the first breath of this wine. Immediately your palate is delighted with sweet notes of ripe blackberry pie and toasted vanilla bean. Medium body that is host to velvety tannins. Pair with duck confit or a mushroom risotto to fully experience the lengthy finish this wine has to offer.



## Harvest Notes

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C – 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30's °C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C – 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards were 15-20% down in tonnage but showed excellent fruit quality.

The reds were harvested at the normal time with good tonnage. An average temperature of 23°C in the vineyard for October meant lovely weather for picking grapes. The Munson Mountain Cabernet Franc was the last of the red grapes to be picked on October 31st.

## 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 6 months prior to release.

## Cellaring Notes

This wine is meant to be enjoyed upon release.