



Generation Merlot 2021

96% Merlot, 2% Malbec, 1% Cabernet Franc,
1% Cabernet Sauvignon

Alcohol Level: 14.7%

Levels: pH 3.8 TA 6.2 g/l

Sugar: 1.41 g/l

Harvest date: October 5th - October 30th, 2021

CSPC +43417

Tasting Notes

Medium garnet in colour. Notes of red currant, cherry and tobacco arrive first on the nose. The taste of raspberries and red liquorice mingle with soft tannins on the palate. Medium acidity and body display a bright fruity finish.



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

The Merlot and Malbec for Poplar Grove's Generation Merlot was harvested from our Naramata Bench Estate Vineyards. The Cabernet Franc, and Cabernet Sauvignon was harvested from our Osoyoos Estate Vineyards. All varietals were harvested and fermented separately. The bunches were hand-picked and sorted in the vineyard; after destemming, the berries were hand sorted again to ensure that only perfect fruit was included in the ferment. The berries were crushed and held cold for four days. During fermentation, hand plunging the must and the judicious use of pumping over ensured the optimum level of tannin extraction. The Generation Merlot was blended to taste and spent 21 months in French oak barrels followed by 12 months of cellar aging prior to release.

Cellaring Notes

This wine is meant to be enjoyed upon release.