



Merlot 2015

88% Merlot, 5% Cabernet Sauvignon,
5% Cabernet Franc, 2% Malbec

Alcohol Level: 14.5%

Levels: pH 3.72 TA 6.3 g/l

Sugar: 0.36 g/l

Harvest Date: October 12th, 2015

CSPC +240882

Re-Release Tasting Notes

Dark ruby in colour with a subtle brick edge. The nose reveals aromas of marzipan, baking spice, and dried fruits alongside notes of vanilla and strawberry jam. The palate is plush and generous with flavours of black plum, dried cherry, and black pepper supported by soft, velvety tannins. A medium finish showcases the elegance of this well-aged wine.

Original Tasting Notes

Supple and well-structured, with dark fruits, espresso, and spice flavours that glide toward refined tannins.

Harvest Notes

The weather in the Okanagan was favourable for most of the 2015 season, beginning with an early, mild spring. Budburst was early by two weeks and the continuing mild weather trend coincided with flowering and excellent fruit set in May and June. A hot, dry summer tested our vineyard crews who had to pay careful attention to irrigation regimes and leaf-to-fruit ratios. Once again, meticulous farming and investment of time, energy and money has assured wine quality.

By the time the harvest commenced the season had recorded enough warm, sunny days to top the long-term average heat summation levels. In September temperatures cooled to near normal, especially at night, and rain mostly stayed away providing a long and unpressured harvest period which continued into the first couple of weeks of October. According to winemaker, Stefan Arnason, "We only lost one day of picking due to rain,

allowing us to pick exactly when we wanted based on flavour." Overall, the extended harvest period allowed for uniform ripening and a very nice end to the season as harvest wound down by mid-October.

Winemaking Notes

The 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 in barrel over the winter & finished in the spring of 2016. 21 months in a combination of 1 to 3-year-old French oak barriques and bottle aged for one year.

Cellaring Notes

The 2015 Merlot will develop for well over a decade. Drink now through 2030.

