



The Legacy 2020

34% Merlot, 31% Cabernet Sauvignon,
24% Cabernet Franc, 11% Malbec
Alcohol Level: 14.8%
Levels: pH 3.8 TA 6.0 g/l
Sugar: 0.79 g/l
Harvest date: October 12th - November 9th, 2020

CSPC +441691

Tasting Notes

Deep purple in colour, the nose is a fragrant bouquet of iris, cedar, cassis, and a hint of star anise. The palate reveals pleasant tannins that frame ripe fruit flavors, with fresh plum and subtle notes of pomegranate. The finish is posh and firm, with an opulent elegance that lingers, making this wine a true statement of luxury.

Harvest Notes

The 2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery.

Winemaking Notes

The Legacy is a wine of distinction, artfully crafted to achieve a perfect balance of its individual elements. The 2019 Legacy showcases both power and elegance, with impressive density and firm structure. While it takes inspiration from Bordeaux, it retains a signature Okanagan vibrancy and smoothness. Each grape variety, grown on our estate, was carefully handpicked to emphasize its unique qualities. After thorough sorting, the grapes underwent fermentation and a prolonged maceration period. To further develop complexity, the individual lots were aged in traditional French oak barriques for 21 months. After blending with precision, the wine was aged in-bottle for an additional two years, ensuring a release of exceptional caliber.

Cellaring Notes

Enjoyable upon release, The Legacy 2020 can be cellared for up to 15 years. Drink before 2035.

