



Merlot 2022

97% Merlot, 3% Malbec

Alcohol Level: 14.9%

Levels: pH 3.75 TA 5.6 g/l

Sugar: 0.39 g/l

Harvest Date: October 12th - 29th, 2022

Tasting Notes

Deep garnet in colour. The nose is rich and inviting with ripe black cherry and blackberry layered with cocoa and a touch of vanilla. The palate is generous and deeply fruited, with dark berry flavours unfolding into notes of chocolate and warm spice. Supple tannins bring structure and balance, leading to a long, velvety finish with a distinctly decadent edge.

Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October, the weather was beautiful with +25°C every day making these two months perfect for ripening grapes. Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off

our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

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 will cellar for 5 to 10 years.

