

FAMILY ESTATE

2019 RESERVE MERITAGE

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2019 growing season began with near perfect seasonal conditions followed by a fall and winter of cold extremes. The spring conditions carried through to the summer, with the consistently warm weather encouraging healthy vine growth, even flowering and an even fruit set. The ripening (veraison) period and harvest was not without challenge with unseasonal rainfall throughout the month of September and then a very cool to cold October. These challenges were navigated expertly by our viticultural and winemaking teams and, as a result, we were able to see fruit reach ideal ripeness. Crops were lower than average, allowing for flavor development and natural acid retention with balanced sugar accumulation in the berries. Our 2019 harvest concluded on October 29, marking a short, but beautiful vintage in the Okanagan, producing wines expressive of the region & the season.

WINEMAKER NOTES

Our 2019 Reserve Meritage was grown in two of our estate vineyards. Osoyoos, the region's most southern area, is comprised of arid benchlands that benefit from the lake's effect providing the region with more than 200 frost-free days. This warm climate allows our Bordeaux varietals to completely ripen for full flavour. The Oliver Vineyard estate is a diverse vineyard with more than 60 different individual blocks, affording us an amazing array of premium quality fruit.

TASTING NOTES

Intensely fresh notes of blackberry, bramble berry, ripe dark cherry and subtle notes of vanilla with a refined and structured finish.

VARIETAL | Merlot (39%), Cabernet Sauvignon (30%),

Cabernet Franc (24%), Petit Verdot (6%),

Malbec (1%)

APPELATION | Okanagan Valley BC VQA

ESTATE | Osoyoos (45%), Oliver (55%)

MATURATION | 15 months in French & American Oak

ABV | 14.4% **TA** | 5.6 g/L **PH** | 3.63



