

2019 RESERVE MERLOT

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 and the season.

WINEMAKER NOTES

Our 2019 Reserve Merlot was grown in two of our estate vineyards - Black Sage Bench in Oliver, and Osoyoos. Black Sage Bench is an incredibly diverse vineyard with more than 60 different individual blocks. This affords us an amazing array of premium quality fruit. Osoyoos, the region's most southern area, is comprised of arid bench-lands 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.

TASTING NOTES

Our southern Okanagan estates deliver this fruit forward and voluptuous Merlot. Power and structure dance while lush, round flavours of plum, blackberry, cedar and fig flourish.

VARIETAL | 98% Merlot, 2% Malbec

APPELATION | Okanagan Valley BC VQA

ESTATE | 81% Osoyoos, 19% Black Sage

MATURATION | 16 months in French oak barrels

ABV | 14.5 % **TA** | 5.9 g/L **PH** | 3.61



