

MISSION HILL FAMILY ESTATE

# QUATRAIN

Okanagan Valley BC VQA

*The Legacy Collection represents Proprietor Anthony von Mandl's vision to showcase the Okanagan Valley's diverse microclimates. Each wine is the pinnacle expression of more than three decades of viticulture, sustainable farming, and winemaking experience in our estate vineyards.*



QUATRAIN is four lines of verse that we interpret as four varietals giving balance and structure to this wine. We painstakingly managed each vine from distinct blocks to ensure perfect ripeness and opulent flavours from our vineyard estates in eastern Osoyoos (77%) and the Black Sage Bench in Oliver (23%). This unique cuvée was fermented in small, specially designed French oak fermenters. It was aged in French oak barrels for 12 months. 48 barrels produced.

## VINTAGE REPORT:

The 2011 vintage fit a theme of 'late to start and late to finish.' The growing season began cooler than usual which delayed bud burst. Late spring rains followed by warm weather facilitated aggressive vine growth and dense canopies. Our vineyard crews were proactive by hedging vines and removing selected leaves and laterals at the base of the grapevine shoots to improve airflow and sunlight around the clusters; all in pursuit of quality. The cumulative growing degrees in August and September were the highest ever recorded, so ripening was continuous and harvest commenced in late September. After a cool and reluctant season, canopy management and patience rewarded us with a farming year that produced fantastic wines with delightful fruit profiles, lower sugars and great balanced acidity.

## TASTING NOTES:

Firm, rich and dense, the 2011 Quatrain combines power with finesse, offering a deep mix of chewy dark cherry and dark chocolate together with wild herb and loamy earth notes. Syrah adds a juicy-fleshy texture to this uncommon blend, lending a seamless profile of ripe fruit and spice to this harmonious and youthful wine.

## WINEMAKER'S NOTES:

54% Merlot, 21% Syrah, 13% Cabernet Sauvignon, 12% Cabernet Franc  
Alcohol: 13.5% | Total Acidity: 5.9 g/l  
Hand harvested from Osoyoos (77%) & Oliver (23%) vineyards in October 2011  
Fermentation & extended maceration in small French Oak Fermenters  
Aged in French oak barrels for 12 months | 48 barrels produced  
Bottled on December 17, 2013



2011 QUATRAIN