



MISSION HILL

Family Estate

2016 RESERVE MERLOT

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2016 harvest lasted 76 days and set records for being our longest harvest ever on record. The weather was 'optimal' with an early start to the season. April and May were warmer than average and bud break was three weeks early. The lack of heat waves in the summer kept sugar levels and phenolic maturity in sync so that ripening progressed slowly and predictably. The berries were firm and had perfectly healthy skins and therefore vivid, deep flavours, great acidity and excellent freshness. The harvest concluded on November 9th, marking an exceptional Okanagan vintage, and producing stunning wines for the 2016 vintage.

WINEMAKER NOTES

Our 2016 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.

FLAVOUR PROFILE

Our southern Okanagan Valley estates deliver this fruit forward and voluptuous Merlot. A structured and balanced wine with round, ripe notes of plum, blackberry and bramble. This Merlot is underscored by a rich, long finish.



VARIETAL | Merlot (97%), Cabernet Franc (2.5%), Petit Verdot (0.5%)

APPELLATION | Okanagan Valley BC VQA

ESTATE | Oliver (51%), Osoyoos (49%)

HARVESTED | October 2016

MATURATION | 15 months in French & American oak

ABV | 14.7% **TA** | 5.9 g/L **PH** | 3.70