

SUNROCK

VINEYARDS



PRODUCT INFORMATION

Winemaker	Dave Carson
Size	750 mL
Product#	576181

TECHNICAL ANALYSIS

Alcohol/Vol	14.5%
pH	3.66
Residual Sugar	4.5
Total Acidity	6.3
Oak Aging	16 months

TIER 1

2016

MERITAGE

VQA Okanagan Valley

HARVEST

The 2016 season began with warmer than usual temperatures causing an early bud break. This early harvest was tempered with cooler temperatures and rain in June and July. In the fall, there were warm days and cooler nights which helped balance the acidity of the grapes. Harvest started mid-October and the lack of damaging frost allowed the grapes to develop big, bold flavours and the tannins to ripen. The 2016 reds have great structure – they are full of fruit flavour with mouth coating tannins.

WINEMAKING

The grapes were picked at peak flavour ripeness and gently crushed and destemmed into stainless steel tanks and pumped over twice daily for 2 weeks. The wine then went through malolactic fermentation and then was blended together. It was then aged in a specially selected blend of French and American Oak barrels for 15 months.

80% Merlot, 15% Cab Sauv & 5% Cab Franc

WINEMAKER'S NOTES

There are rich aromas of dark stone fruits, plums, cassis, and smooth luscious oak. The palate has flavours of baking spices, dark plums, dark cherries, mocha, and vanilla notes. The tannins are firm but approachable and the acid is soft. The finish is long with the flavours persisting long after the last sip.

FOOD PAIRINGS

This full-bodied wine has elegant structure, and versatility. It is perfect when served with classics such as, roast beef or pork, broiled lamb chops, braised venison, and rich stews; try it with chicken enchiladas in classic Molé, or spaghetti Bolognese.

sunrockvineyards.com