



2017 MERLOT

Aromas of mocha and dark chocolate intermingle with ripe black plums and sweet baking spices. The palate shows a deeper spice character and additional earthy notes. Firm tannin structure and fresh acidity show off the aging potential of this layered and structured wine.

VINTAGE

The 2017 vintage began slower than 2016, with a cool and wet spring. This left bud burst delayed slightly, but the delays didn't last long with the first official day of summer bringing with it a warm, dry summer with temperatures above average and below average rainfall. The result was small berries, ripe with complexity and deep concentration. With small berries came lower juice yield and an overall smaller harvest. Expect this to be a stand out vintage for the Okanagan, though potentially hard to find given the smaller yield

WINEMAKING

Harvest of our three estate vineyard blocks of Merlot began on Oct. 11, 2017. Blocks were harvested individually, broken into small batches, cold soaked on the skins for 4 days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The resulting individual wines were aged for 18 months in 30% new French oak and blended prior to being bottled, unfiltered.

BLEND 100% MERLOT

CLONES 181 & 347

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 15%

PH 3.98 **TA G/L** 6 **RS G/L** 2.2

CSPC + 512319