



MISSION HILL

FAMILY ESTATE

LEGACY COLLECTION 2017 COMPENDIUM

The Ultimate Expression of the Okanagan Valley.

A COMPENDIUM is a compilation of concise items on a subject, in our case, the combination of soil, climate, clone selection, and hand-harvesting of grape clusters to create this unique wine. The fruit was selected from specifically designated blocks within our vineyard estates in 100% Osoyoos where the porous soil forces the vines to search for nutrients. This struggle results in elegant and luscious fruit. Following fermentation and extended maceration, this wine was aged for 18 months in French oak barrels. 44 barrels produced.

VINTAGE REPORT

The 2017 harvest, lasting 66 days, was one of extremes. The harvest started later than anticipated, with a cool, wet spring. However, a record-breaking dry spell followed in July and August, with temperatures well above seasonal norms. This warm, dry summer resulted in a crop of small, concentrated berries that should produce wines of exceptional depth and intensity. The harvest concluded on October 30, yielding a crop reminiscent of the incredible 2009 vintage.

FLAVOUR PROFILE

Intense and graceful, the nose introduces a fine concentration of Cassis and highlights of cedar, anise, and vanilla bean. The palate shows generous layers of bramble fruit and licorice followed by subtle nuances of white pepper. This bold and dense red is incredibly well balanced with fine tannin, elegant structure and a lengthy finish.

VARIETALS | Cabernet Sauvignon (62%), Merlot (29%),
Cabernet Franc (9%)

ESTATE | 100% Osoyoos

FERMENTATION | Fermentation & extended maceration in small
French Oak Fermenters

MATURATION | Aged in French oak barrels for 18 months

CELLARING | Optimal until 2030

ABV | 14.6% **TA** | 6.0 g/L **PH** | 3.72

