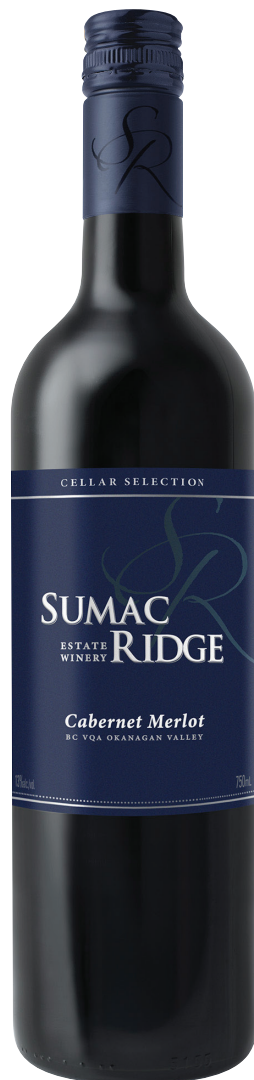


2015
Cabernet Merlot

BC VQA OKANAGAN VALLEY



Harvest Report

The hot dry summer of 2015 led to the earliest harvest for us in the Okanagan Valley. This vintage saw some concerns due to the fires in the area as well as in Washington State. No ill effects were seen from these events as the smoke came and went in a matter of days. Harvest proceeded, and the cool fall nights helped to enhance the varietal flavours. All in all, 2015 was an outstanding harvest.

Winemaking

The fruit was harvested early October and fermented in stainless steel for about 10 days. Increased flavour and colour extraction was achieved by pumping the wine over twice daily. The fermentation was allowed to go to 30C. The wine was pressed off and then it went through malolactic fermentation. Aged in a blend of French and American oak for about 6 months. 45% Merlot 35% Cab Franc and 20% Cab Sauvignon

Tasting Notes

Purple ruby colour with aromas of blackberry, dark plum and juicy oak. Flavours of dark berry and dark plum layered with mocha and vanilla accents. Soft, approachable tannins and well balanced acidity lead to medium long finish

Food Pairing

Great with lasagna, roast lamb, sauteed mushrooms and aged cheddar cheese

TECHNICAL NOTES

Alcohol/Vol	13.8 %	Serving Temperature	16-18 °C
Total Acidity	6.8 g/L	Ageability	1-2 years
pH Level	3.6 pH	Oak Aging	6-8 months
Residual Sugar	6 g/L		