



2020 SELECT VINEYARDS MERLOT

HARVEST & VITICULTURE REPORT

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes to reach ideal phenolic ripeness, with our white varietals all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year where the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING

Made with Merlot entirely from the Oliver area, a large portion of the fruit was grown on our Golden Mile Bench estate property, with the remainder from three, select vineyards nearby. The grapes were handpicked throughout the month of October. Our winemaker fermented the berries whole in our Italian Ganimede fermenters for approximately 2 weeks for the ideal extraction of colours and flavours. The resulting wine was then gently pressed and selected lots were tasted to best represent the terroir of the South Okanagan Valley. The wine was blended and aged for 8 months on fine lees with 60% French oak and 40% American oak before bottling, for a nicely balanced Merlot with mellow tannins.

TASTING NOTES

Delectably easy drinking, this vintage of our Select Vineyards Merlot has expressive aromas of sage, mocha, ripe plum, and sweet vanilla bean. A soft, round, mouth-filling palate follows with smooth layers of dark cherry, eucalyptus, and clove ending with a lush finish. A sure-fire crowd pleaser that pairs wonderfully with pizza and a movie.



FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

WINERY PRICE: \$18.99 (BC+TAX)

CSPC: 677195

UPC: 626990080541

Harvest Date:	October, 2020
Bottling Date:	June 23, 2021
Grape Variety:	100% Merlot
Vegan:	Yes
Aging:	8 months
Oak:	60% French, 40% American
Ageability:	Enjoy now or cellar up to 3 years
Alcohol:	13.8%
Residual Sugar:	0.41 g/l
pH:	3.69
Total Acidity:	6.45 g/l
Brix at Harvest:	23.7 average
Availability:	Wine shop, Bench Club, online, grocery stores, BCLDB

