



SOURCE COLLECTION



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A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

2020 OLD VINE 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

Handpicked from our older estate Merlot vines, this rich and supple wine comes exclusively from our historic Estate property. The grapes were handpicked, hand sorted and then whole berry cold soaked on the skins for 3 days for optimal aroma and flavour extraction. Fermentation in our Italian Ganimedea fermenters for 15 days using the natural CO₂ energy for mixing cycles, provides ideal extraction of colour and tannins. This is followed by a gentle pressing with the wine then undergoing malolactic fermentation. The wine was aged for 18 months in primarily French barrels for seamless oak and flavour integration. An impressive vintage expressing the Golden Mile Bench terroir soil in which it is grown.

TASTING NOTES

An inviting and intensely layered Old Vine Merlot, this vintage shows lush aromas of cocoa with ripe lapin cherries and Italian plum. The smoothly textured palate presents dark cherry, malt, and cocoa flavours accented by toasty caramel layers. Soft, velvety tannins balanced by a fresh acidity lift the finish. Enjoy this absolutely delicious wine with good friends and a morel mushroom, sundried tomato and roasted garlic pizza.

WINERY PRICE: \$27.99 (BC+TAX)

CSPC: 77347

UPC: 626990370012

Harvest Date:	October 6, 2020
Bottling Date:	May 27, 2022
Grape Variety:	100% Merlot
Vegan:	Yes
Aging:	18 months
Oak:	75% French, 25% American
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	14.6%
Residual Sugar:	0.27 g/l
pH:	3.86
Total Acidity:	6.3 g/l
Brix at Harvest:	25.2 average
Clone:	181 and 184 Bordeaux, France
Availability:	Wine shop, Bench Club, online, and wherever fine wines are sold in BC

