

## 2017 MERLOT

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**Vineyard:** Rattlesnake, Naramata  
**Blend:** 88% Merlot with 12% Malbec  
**Alcohol:** 14.8%  
**pH:** 3.66  
**Total acid:** 6.9g/l  
**Residual sugar:** 1.8g/l  
**Harvested:** October 2017  
**Bottled:** 27<sup>th</sup> August 2019  
**Released:** 1<sup>st</sup> May 2020

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### WINEMAKING

- hand harvested, 100% destemmed and sorted with the Pellenc
- small lot ferments (under 2 tons) with commercial strains specially selected for Merlot
- cap management was conducted with pump-overs and punch-downs
- pressed off at dryness and racked to barrel to undergo malolactic fermentation in the spring
- 100% French barrels – 30% new oak
- total time in barrel is 20 months
- racked and bottled unfiltered and unfined

### TASTING NOTE

Our 2017 Merlot is a wine with both opulence and elegance, with a ripe fruit sweetness that gives way to a plush mid-palate and a generous, lengthy finish. This wine is highly aromatic with enticing notes of black currants and bramble laced with coffee beans. On the palate, you'll experience a velvety richness and generous structure. Dense flavours are abundant particularly of ripe dark plums, black olives, cocoa powder and nougat.

Savour the Merlot with roasted pheasant and root vegetables or pan seared, medium-rare tenderloin with red wine jus.

While the 2017 Merlot is currently quite approachable with such round tannins, we recommend cellaring under ideal conditions for up to 10 years to truly reap the rewards of an aged well-crafted Merlot.