



Meritage Reserve

BC VQA 2016

Production 350 cases

Winery price: \$31.99

Chemistry:

Alc. 13.2%
pH 3.74
TA 6.15 g/l
RS 1.03 g/l

Availability: Restricted listing

Winery direct, select fine wine stores
and restaurants, grocery and VQA

CSPC: 137588
UPC: 626990106258

Winemakers notes:

Made with our best grapes, this ultra-premium blend features 55% Cabernet Sauvignon, 37% Merlot and 8% Cabernet Franc. Fruit was sourced from esteemed BC vineyards in Lillooet, the Similkameen and the Okanagan. All three varieties in this blend were vinified separately at fermentation temperatures between 25-29°C over 6 days. Post fermentation, the grapes were pressed, and the wines settled for clarity. The wines were then transferred to barrels where they were aged for 10 months in a variety of French and American oak barrels. The best barrels were selected by our winemaker who meticulously blended these to create our Reserve tier red wine.

The Reserve Tier at Fort Berens is bottled in premium-quality Saverglass bottles. The bottles are sealed with a premium natural cork which, thanks to a special testing process, is guaranteed 100% TCA-free.

Tasting notes:

On the nose, this oaky Meritage Reserve has aromas of smoke, wood, spice, and black cherries. It is a full-bodied and jammy Meritage, with notes of plums and cherries, with a long, round finish. Decant this wine to aerate it and open up the aromas and flavours.

This wine is ready now and will peak by 2025. With proper cellaring, you can age this wine until 2030.

Enjoy this wine with roasted lamb, spaghetti Bolognese, or lasagna.

