



## Meritage

BC VQA 2016

Production 1,302 cases

### CHEMISTRY:

Alc. 13.6%  
pH 3.60  
TA 6.225 g/L  
RS 0.75 g/L

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, Save-on-Foods, VQA stores and restaurants  
CSPC: 078113  
UPC: 626990121992

### WINEMAKER'S NOTES:

The 2016 Meritage is a blend of 76% Merlot, 16% Cabernet sauvignon & 8% Cabernet franc. Fruit was sourced from four esteemed BC vineyards: 56% of the fruit was estate grown and the balance was sourced from five esteemed BC vineyards in the Similkameen valley and Oliver.

Prior to fermentation the tanks are loaded with the first 20% of the fruit kept in-tact (stems and all). The 80% that follows was destemmed. This vinification method is called partial whole-cluster fermentation. The purpose of partial whole-cluster fermentation is to trap carbon dioxide in the spaces between the berries of the 20% whole-clusters. When berries are exposed to CO<sub>2</sub> they undergo a non-microbial fermentation that softens the acidity and accentuates fruit flavors in the wine. Post fermentation, the wines were aged in French and American oak barrels.

### TASTING NOTES:

On the nose, savour hints of blackberries and cedar, followed by aromas of cherries and black currants. On the palate, this full-bodied, smooth wine has layers of flavours of berries, oak and pepper tones. Enjoy this wine with roasted lamb, a hearty stew or grilled meats.

### AWARDS & ACCOLADES:

90 points: John Schreiner (Nov 4, 2018)

