



Meritage

BC VQA 2017

Production 1,146 cases

Winery retail price: \$25.99 ex tax

CHEMISTRY

Alc. 13.5%
pH 3.66
TA 6.0 g/L
RS 1.2 g/L

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 078113
UPC: 626990121992

WINEMAKER'S NOTES

With a blend of 65% Merlot, 24% Cabernet Sauvignon and 11% Cabernet Franc, this Meritage contains estate-grown grapes along with grapes from vineyards in the Okanagan and Similkameen. The grapes were fermented in stainless steel tanks and gently pressed before spending almost a year in French and American oak barrels. After bottling, the wine was aged another 12 months in our cellars before release.

TASTING NOTES

After you decant this wine, savour the deep and intensely aromatic notes of blackberries, fruitcake, and cedar in your glass. On the palate, this complex wine is beautiful with a lingering, red fruit finish.

This wine is ready now and will peak by 2022. With proper cellaring, you can age this wine until 2028.

Pair this food-friendly Meritage with a porterhouse steak, deer, elk, flavourful cheeses such as farmhouse cheddar or aged gouda, or chocolate truffles.

AWARDS

Silver – Pacific Rim Wine Competition 2019

