



## *Meritage Reserve*

BC VQA 2018

Production 330 cases

Winery retail price: \$36.99 ex tax

### CHEMISTRY

Alc. 12.8%  
pH 3.65  
TA 6.2 g/l  
RS 1.7 g/l

### AVAILABILITY: RESTRICTED LISTING

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

CSPC: 137588  
UPC: 626990106258

### WINEMAKER'S NOTES

This wine is a blend of 57% Merlot, 26% Cabernet Franc, and 17% Cabernet Sauvignon. The Merlot and Cabernet Franc grapes were fermented with 25% whole clusters and 75% crushed, using natural fermentation. A portion of the Cabernet Franc was made passimento style. These portions were aged in a mix of French and American oak barrels. The Cabernet Sauvignon was cold macerated for 48 hours before inoculation with a commercial yeast strain. This portion was aged in American oak barrels.

### TASTING NOTES

On the nose, this wine has aromas of raspberry shortcake, vanilla, and leather. It features notes of jammy red fruit, plums, and peppercorns. This complex wine with smooth layers of flavours is medium-full bodied. Decant this wine to aerate it and open up the aromas and flavours.

This elegant wine is ready to enjoy now, or with proper cellaring, you can age this wine until 2025.

This perfect fall and winter wine pairs beautifully with lamb, beef short ribs, roast pork, or butternut squash soup.

