



SMALL LOT MERLOT

LILLOOET BC VQA

2022

SKU: 008128



VINEYARD & VINTAGE NOTES

Established in 2009, our vineyards are rooted on sagebrush covered benchland along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

The winter of 2021-22 was extremely cold with a record low temperature of -25.7°C on December 27th. Despite the cold, the vines showed minimal winter damage. The season started cool and bud break was 2 weeks later than normal. Summer was hot and dry with temperatures in the mid-to-high 30s. Luckily, the growing season extended well into the fall to ensure beautiful ripe fruit. With our Red Rock Vineyard coming into production, we were able to harvest the highest crop ever from our estate vineyards, and the 2022 vintage also reflects one of the highest percentages of estate grown grapes.

WINEMAKING NOTES

Composition: 100% Merlot from our estate Dry Creek and Red Rock vineyards.

The small lot series showcases estate grown, handcrafted batches of unique and distinct wines. It's an opportunity for our winemaker, Alex Nel to experiment with our terroir. This wine is made with 100% estate fruit from both our 15-year-old Dry Creek vineyard as well as our young Red Rock Vineyard, each giving different aromatic notes to this wine. The grapes were hand-harvested and sorted and, after crushing and destemming, left to cold soak for 2 days. During fermentation, pump-overs were done every 4 hours, followed by a post maceration for 3 days to extract maximum colour and the fine tannins. The wine was then aged in oak barrels (12% new) for 15 months.

TASTING NOTES

Expressive and complex, this Merlot features notes of plums, red cherries, and strawberries. It is medium-bodied with great structure and a velvety mouthfeel. The finish is long and offers hints of liquorice. Pair this fruit-forward Merlot with barbeque beef roast, slow-roasted pork loin, and caramelized roasted vegetables. Savour this Merlot now or cellar it through 2029.

TECH SPECS

Alc.: 14.1%
pH: 3.56
TA: 6.4 g/l
RS: 3.5 g/L
Vegan: Yes
Production: 282 cases (12x750ml)

AVAILABILITY

Winery direct

UPC: 626990110064

Retail price: \$32.99

