FORT BERENS

ESTATE WINERY



Meritage Reserve

LILLOOET VQA 2020 Production 211 cases Winery retail price: \$41.99

ANALYIS	AVAILABILITY: RESTRICTED LISTING

Alc. 13.4% Winery direct, select fine wine stores, grocery

pH 3.64 stores and restaurants

TA 6.5 g/l CSPC: 137588

RS 3.2 g/l UPC: 626990106258

VINEYARD

Dry Creek Vineyard, Fort Berens Estate Winery in Lillooet.

WINEMAKER'S NOTES

A blend of 60% Merlot and 40% Cabernet Franc, the grapes for this 100% estate wine were hand picked from select rows in our vineyard with low cropping levels. The crushed and destemmed grapes received a 3-day cold soak, followed by a combination of pump-overs and pushdowns every 4 hours, and finally a 5-day extended maceration on the skins, to extract maximum flavour and colour. The wine was aged in carefully curated French oak barrels for 15 months, of which 40% was new and 60% second fill.

TASTING NOTES

This Meritage Reserve has notes of plum, raspberry, and sweet spice. It is complex with a round tannin structure. Medium-full bodied with a long smooth finish.

This wine is ready now and will peak by 2024. With proper cellaring, you can age this wine until 2027.

Pairs beautifully with slow cooked beef stew or vegetarian lasagna.

ACCOLADES

Silver – LA International Wine & Spirits Competition



Ph: 250 256 7788

Fax: 250 256 7780