FORT BERENS



Meritage

BC VQA 2020 Production 1600 cases Winery retail price: \$29.99 ex tax

ANALYSIS:

Alc.	13.2%	Winery
рН	3.57	grocery
TA	6.6 g/L	CSPC:
RS	3.6 g/L	UPC: 6

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, grocery stores and restaurants CSPC: 078113 UPC: 626990121992

WINEMAKER'S NOTES

This Meritage is a blend of 65% Merlot, 18% Cabernet Franc and 17% Cabernet Sauvignon. The grapes were hand harvested, destemmed, crushed, and cold soaked for 4 days before inoculation with select Bordeaux yeast strains. Pump overs were done every 4 hours to enhance colour and fruit characteristics. Each varietal was vinified, and barrel matured separately for 15 months in a combination of 50% American oak barrels, and 50% French oak barrels. The final blend was crafted once the wine was removed from barrel.

TASTING NOTES

Savour notes of dark fruit, including plums, cranberries, and cassis, plus hints of vanilla on the nose. This soft and juicy wine is medium to full-bodied with hints of chocolate on the palate, and a lengthy finish.

Enjoy this wine now, or age it until 2024. This wine will age beautifully until 2028.

Pair this food-friendly Meritage with grilled meats, classic beef burgers, or a rich, cheesy lasagna.



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