



## Meritage Reserve

LILLOOET VQA 2019

Production 160 cases

Winery retail price: \$39.99 ex tax

### ANALYSIS

Alc. 13.8%  
pH 3.74  
TA 5.3 g/l  
RS 3.87 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 86% Merlot and 14% Cabernet Franc grapes from select rows in our Dry Creek Vineyard. A combination of extraction techniques was used during fermentation for optimal colour and flavour, with some additional extended skin maceration to add elegant tannin structure to the wine. Each varietal was vinified separately, and barrel matured separately for 15 months in 225 litre barrels. 13% new oak and 87% neutral oak. 60% of the barrels were French oak and 40% American oak.

### TASTING NOTES

An elegant Merlot-based Meritage showing loads of berry fruit from raspberries and blueberries, with a touch of clove spice and mocha coming through on the nose. A full-bodied red blend that follows through with berry flavour and some lingering vanilla. A soft and smooth tannin structure on the palate.

This elegant wine is ready to enjoy now, or with proper cellaring, you can age this wine until 2026.

This perfect fall and winter wine pairs beautifully with roast lamb, slow cooked beef stew, or vegetarian lasagna.

