Fort Berens ESTATE WINERY



Merlot Reserve

LILLOOET VQA 2019 Production 240 cases Winery retail price: \$39.99 ex tax

ΔΝΙΔΙ Υςίς

ANALYSIS		AVAILABILITY: RESTRICTED LISTING
Alc.	13.3%	Winery direct, select fine wine stores,
pН	3.64	grocery stores and restaurants
TA RS	5.4 g/l 3.77 g/l	CSPC: 160374 UPC: 626990114284

WINEMAKER'S NOTES

This wine was handcrafted from the finest estate grown Merlot grapes from our Dry Creek Vineyard. This premium wine features a barrel selection from 10 barrels of Merlot. A combination of different coopers and toasting levels were used to give this wine a unique complexity of flavours. It was aged for 15 months in French oak, resulting in very smooth, juicy tannins. A wine with a beautiful bouquet and concentrated in flavour, yet elegant on the finish.

TASTING NOTES

Deep ruby red in colour, this Merlot features notes of dark plums, blackberries, cinnamon, and licorice, with hints of dark chocolate. A medium to full-bodied wine with a juicy yet smooth tannin structure on the palate.

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

Pair this perfect fall and winter wine with lamb, beef short ribs, roasted pork, or butternut squash soup.

ACCOLADES

GOLD, 92 points -National Wine Awards of Canada 2022



Fort Berens Estate Winery Ltd. PO Box 758 • 1881 Highway 99 N Lillooet, B.C. VOK IVO Canada

Ph: 250 256 7788 Fax: 250 256 7780 info@fortberens.ca www.fortberens.ca