



*Celebrating 25 years*



### *Technical Data*

**Varietals:** 71% Merlot, 19% Malbec, 10% Cabernet Franc

**Alcohol:** 14.2%

**Residual Sugar:** 0.6 g/L

**Total Acidity:** 5.9 g/L

**pH:** 3.51

**Harvest Dates:** Oct 27, 29 & 30, 18

**Bottling Date:** December 2019

**Release Date:** August 2020

**CSPC:** +115972

# 2018

## *Heritage Block*

### *Vineyards & Geographical Indications*

Stag's Hollow Vineyard, Okanagan Falls Sub-GI (Merlot)  
Hest Vineyard, Okanagan Falls Sub-GI (Merlot)  
Red Brick Vineyard, Osoyoos, BC (Malbec & Cabernet Franc)

### *Tasting Notes*

Inviting dark cherry notes with a touch of cedar and wild Okanagan sage. Red and dark fruit dominates the palate, with plenty of ripe tannins and juicy acidity, which make this a great red to be paired with a broad range of grilled fare.

### *Winemaker Notes*

This Bordeaux-style blend has the supple softness and fruit of Merlot, the colour and fullness of Malbec, and the lifted bouquet of Cabernet Franc. The final assemblage was decided on with the intention of creating an age-worthy, yet approachable Okanagan Meritage blend that will satisfy almost any palate.

### *Production Notes*

All lots of fruit were harvested separately, bunch sorted, destemmed and gravity transferred to 1T fermenters. Approximately 50% of the berries were left whole and uncrushed. After a 48-hour cold-soak, the must was warmed and inoculated with selected yeast culture. The cap was punched down by hand 3-6 times daily and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its alcoholic fermentation in a combination of 2nd-4th fill French oak, through to dryness and then proceeded through malolactic conversion. It was left to mature undisturbed for 18 months before being blended, filtered and bottled.

### *Food Pairings*

**Classic:** charcuterie, roast beef, game pies, grilled meat (steak, sausage, etc.), burgers, turkey dinner, lamb, stews, chilli con carne.

**Adventurous:** Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs.

### *Ageing Potential*

Now and over the next 8 years.

### *Case Production*

915 cases

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