2021 Merlot

Out of Nothing ...

WINEMAKING

The 2021 Merlot was harvested on September 28th and 29th 2021. Grapes were hand harvested, destemmed, and fermented whole berry in stainless steel tanks. It was a slow constant ferment.

After the first fermentation, we transferred the wine into barrels to undergo MLF (malolactic fermentation). Once MLF was finished, the barrels were emptied, blended, and then refill with the same wine to rest for about another 14 months, for a total of 18 months of aging. Approximately 25% new oak

92% French oak, 8% American oak.

TASTING NOTES

Our 2021 vintage is a Merlot of true elegance, bold yet luscious. Perfectly ripe fruit from our South Okanagan vineyards was aged for 18 months in 92% French oak and 8% American oak of which 25% was new. The result is a wine with supple balance, medium tannin, and an enticing finish.

On the nose you'll find blackberries, plums, and dried herbs. Followed by black fruit and cedar on the palate.

APPELLATION:	Okanagan Valley
COMPOSITION:	100% Merlot
BOTTLE SIZE:	750mL
ALCOHOL:	14.6%
RESIDUAL SUGAR:	3.8 g/L
ACIDITY:	5.92 g/L
BOTTLED DATE:	July 13, 2023
NUMBER OF CASES:	934



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