



## MERLOT 2011

VARIETY: MERLOT 100%  
PRODUCTION: 607 CASES  
ALC./VOL.: 13.5%  
OTHER: pH 3.64, TA: 5.9 g/L, RS: 0.28 g/L

### VINEYARD

We sourced all of the fruit for our 2011 Merlot from an Osoyoos East Bench vineyard located two properties over from our home vineyard.

Stan and Heather Kelliher own this vineyard and have worked with us since our first vintage in 2004. The Kelliher vineyard is an Osoyoos East Bench Class 1 site with good southwest aspect and slope. The vineyard's soil types is similar to our home vineyard at the winery, both being sand with a silica and granite composition.

### WINEMAKING

The 2011 Merlot was fermented in our 5000L red wine fermenters (our standard size fermenter). We like a quick fermentation with Merlot with little post fermentation maceration.

Once fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion was re-racked and was then transferred to barrel to mature. The barrels were all 225 L barriques and 25% of them were new American barrels.

We use our Merlot for both the varietal Merlot, as well as our Bordeaux blend, Border Vines. We carefully select the barrels that we think will be the best fit for each of the wines, and

then separate and blend accordingly. This was done, and the wine blended, in early February of 2013. Bottling of the wine took place in March 2013.

### TASTING NOTES

This is a dry, medium-bodied red wine. On the nose, plum and ripe black fruit are the dominant notes, followed by coffee and dried spice characteristics. On the palate, the wine is generous, with both black and red cherry, vanilla and nutmeg. The finish is long, with considerable yet round and soft tannin.

We choose select lots of Merlot for our varietal merlot release. Our blending strategy reflects our philosophy of balance and appropriate tannic structure. We strive for a generous wine that is well balanced with its acidity and tannin. This wine is ready to drink now, or it may also be cellared for three to five years.

