



MERLOT 2009

VARIETAL: MERLOT 100%
PRODUCTION: 271 CASES
ALC./VOL.: 14.4%
OTHER: pH 3.7, TA 7.5g/L, RS 2.2g/L

VINEYARD

The fruit for our single varietal bottling of Merlot comes exclusively from the Kelliher vineyard, located just two properties north of our winery on Osoyoos East Bench. The Merlot vines are now in their seventh leaf. The soil type is sand with a silica and granite composition.

WINEMAKING

The 2009 Merlot was fermented in our 5000L red wine fermenters (our standard size fermenter). The fermentation took 12 days and was kept fairly cool at approx. 26 degrees Celsius.

Once fermentation was complete, the wine was settled in stainless steel tanks and then transferred to barrel where full malolactic fermentation took place. The wine was then re-racked and returned to barrels for 18 months of maturation. About 25% of the 225 L barriques we used were new barriques, and of those, 60% were American oak, and the remaining 40% French.

We carefully selected the barrels of Merlot to include in this single varietal bottling, and allocated the remaining barrels to our Border Vines blend. This was done after 12 months of maturation. Final additions and bottling took place in early March.

TASTING NOTES

The nose of this medium bodied red wine showcases the nicely concentrated dark, rich plum and ripe black fruit, enhanced by dried spice and elegant, sweet floral violet notes. The palate is generous with dark red cherry, plum and roasted hazelnut and vanilla notes. The finish is long and lingering with considerable round and soft tannins. This is a rich and elegant wine with well-balanced fruit, acid and tannins that will age well in bottle.

