

DARK HORSE

VINEYARD

2016 Meritage

BC VQA OKANAGAN VALLEY, GOLDEN MILE BENCH

WINEMAKER Derek Kontkanen

HARVEST REPORT

Early Spring temperatures brought a rapid start to the 2016 growing season. Mid to late Spring did cool off and brought heavy rainfall. The rain hampered berry development slightly, but the warm summer days followed by cool summer nights more than made up for it. This temperature fluctuation allows sugar to develop during the day and acidity to develop at night, resulting in whites with excellent fruit flavours and bright acidity. Red wine varietals benefited from the early growing season allowing them to ripen on the vine for much longer than a typical harvest. The cooler fall weather helped the grapes retain moisture which resulted in subtle fruit profiles with supple, smooth tannins.

WINEMAKING

The Cabernet Sauvignon and Merlot grapes were all gently put through the crusher/destemmer and placed into separate stainless steel tanks. All the varieties were fermented separately pumped over twice daily for the duration of the 10 day fermentation. The wine was then pressed and transferred into a special selection of French and American oak barrels where it went through secondary fermentation. The wine was then aged for 16 months in the barrels. Individual barrels were tasted and multiple "mock" blends created before being transferred back into stainless steel tanks for final blending. This year's blend is 79% Merlot and 21% Cabernet Sauvignon.

TASTING NOTES

Vibrant dark fruits, spice, vanilla, and some toasty notes on the nose. The palate is a complex mix of dark fruits, sweet vanilla, some pleasant earthiness with subtle tobacco and spice. The tannins are silky smooth, and the acid is in perfect balance with the wine. This is a full-bodied red that has a long finish.

TECHNICAL NOTES

Alcohol/Vol.	14.5%	Residual Sugar	3.2 g/L
Total Acidity	5.85	Oak Aging	16 Months
pH Levels	3.75		

Please enjoy responsibly.

