



GOLD HILL merlot



The 2014 vintage was one of our warmest seasons on record. Conditions were moderate with an early spring and warm summer with no huge heat waves. The fall was dry and temperate, allowing for long hang time. With moderate conditions, sugars developed late with tannin ripening allowing for a well-balanced vintage.

Our Merlot is clone 181 on 3309 rootstock, producing fruit with great aromatic profile and elegant tannins. It was hand-picked in October, and hand-sorted in the vineyard to remove any damaged berries or non-grape material. The Merlot was destemmed, and then crushed. The Merlot must was allowed to slowly warm up, while cold soaking, allowing wild flora to start co-fermentation on the surface of the must. At 18°C, the must was inoculated and fermented between 26 and 28 C. Daily punch-downs allowed full development of the tannins. Before the ferment finished to dry, the young wine was transferred to 50% new oak barrel where it aged a further 18 months.

The resulting wine is teeming with aromas of iris, wild sage and cherry, and flavours of dark raspberry, plum, and cigar box. On the palate, this wine is a bold juicy red, with a lengthy finish of velvety soft tannins, sage and balanced acidity. Drink now or cellar to 2030.

VINTAGE	2014
REGION	OLIVER
BLEND	100 % MERLOT
PRODUCTION SIZE	100 CASES
SWEETNESS	DRY
SOIL TYPE	LOAMY, STONY SILT
AGE OF VINES	13 YEARS
ALCOHOL	16.1 %
CLONE / ROOTSTOCK	MERLOT ENTAV CL 181 / 3309
HARVEST DATE	OCT 2014
BOTTLING DATE	AUGUST 2016
CSPC	10626990277337
UPC	626990277330
SKU	58834

GOLD HILL WINERY
3502 FRUITVALE WAY
OLIVER, B.C. V0H 1T1

250.495.8152
250.495.5385
iinfo@goldhillwinery.com

goldhillwinery.com