



GOLD HILL

merlot 2015



Vintage Notes: 2015 was one of the warmest vintages in the past 10 years. Spring was much warmer than normal, with record heat accumulations. Bloom was early and finished within 5 days. The summer was hot and dry with little precipitation, bringing veraison 3 weeks earlier than normal. The harvest window remained warm and dry allowing for full ripening of fruit tannins with early picking.

Merlot clone 181 on 3309 rootstock was picked in September, and sorted in the vineyard to remove any damaged berries or non-grape material. Once at the crush pad, it was destemmed, and then partially crushed. The must was allowed to slowly warm up, while cold soaking, allowing wild flora to start fermentation on the surface of the must. At 18 C, the must was inoculated and fermented between 26 and 28 C. Daily pump-overs allowed full development of the tannins. Before the ferment finished to dry, the young wine was transferred to barrel where it aged a further 18 months.

This wine has aromas of iris blossom, and dried sage with flavours of raspberry jam, dark okanagan cherry, cocoa, and cedar. Full-bodied, this wine finishes ripe, smooth tannins. This is a big, bold version of Merlot.

Pair with roast meat, burgers, grilled root vegetables and tomato-based dishes.

VINTAGE	2017
REGION	OLIVER
BLEND	100% MERLOT
PRODUCTION SIZE	227 CASES
SWEETNESS	DRY
SOIL TYPE	LOAMY, STONY SILT
AGE OF VINES	16 YEARS
ALCOHOL	16 %
CLONE/ROOTSTOCK	181 / 3309
HARVEST DATE	SEPT 2015
BOTTLING DATE	AUGUST 2017
CSPC	10626990277412
UPC	626990277415
SKU	58834

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