



# GOLD HILL

## grand vin

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.

The culmination of our best efforts, Grand Vin is in the tradition of French Bordeaux Chateaus, signifying the best wine produced at the winery. A blend of predominantly Cabernet Franc and Merlot, with Cabernet Sauvignon and Malbec, and made with the ripest, select areas of our home block.. Producing this wine from fruit grown on our home Estate, makes this wine a definite Okanagan representation of a classic Right Bank Bordeaux. The vine clones are all ENTAV selections on 3309 rootstock, producing fruit with great aromatic profile and elegant tannins. Most of the fruit was hand-picked in late October, and hand-sorted in the vineyard to remove any damaged berries or non-grape material. At the crush pad, the clusters were destemmed, and then partially crushed. Each individual variety was picked and crushed separately. For each wine batch the 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 of each wine batch was inoculated and fermented between 26 and 28 C. Daily pump-overs and delestage, allowed full development of the tannins and colour. Before the ferment finished to dry, the young wine was transferred to 100% new French oak barrel where it aged a further 18 months.

At six years old, the 2014 Grand Vin has hit its stride. On the nose there is deep black cherry and blackberry, layering over subtle spice. Soft and luscious in the mouth with structural acidity highlighting layered cedar and red current. With silky smooth tannins giving a nice grip on the finish, this is ripe fruit well played. Drink now or cellar to 2035.



VINTAGE	2014
REGION	OLIVER
BLEND	CABERNET FRANC, MERLOT, CABERNET SAUVIGNON, MALBEC
PRODUCTION SIZE	250 CASES
SWEETNESS	DRY – 0.3 G/L
AGING	DRINK NOW TO 2035
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	18 YEARS
ALC	15.9%
CLONE / ROOTSTOCK	CABERNET FRANC CL 214 / MERLOT CL 181/CABERNET SAUVIGNON CL 191 / MALBEC (COT) CL 46 / ALL VINES ON 3309 ROOTSTOCK
HARVEST DATE	LATE OCTOBER 2014
BOTTLING DATE	AUGUST 25, 2017
UPC	626990316251
SKU 750ML	+69104

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