

# Wine Club Merlot 2019

## **Technical Information:**

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm Vineyard
Grape Variety(ies)	Merlot 100%
Brix at Harvest	22.1° average
Alcohol Content	13.0%
Residual Sugar	3 grams /litre
Total Production	112 cases of 12
Other Notes	Vegan-Friendly



#### **TASTING NOTES**

Bottled exclusively for our Wine Club Members, our Wine Club Merlot 2019 is intense crimson in the glass with complex notes of cassis, wild blueberry, dark chocolate, vanilla and clove. On the palate it is medium-bodied with ripe, dusty tannins and flavours of bitter chocolate, cassis and vanilla, with supporting acidity. The finish is long with savoury notes and lingering tannins.

Enjoy over the short-to-medium term with roasted red meats, earthy mushroom soups or pastas.

### WINEMAKING NOTES

The grapes were harvested in mid October exclusively from the Lakeshore Farm Vineyard to the northeast of the winery. After manual sorting the grapes were crushed and destemmed and fermented in stainless steel tanks with regular delestage to gently extract colour and structure. After 30 days skin contact, the wine was pressed and moved French oak barrels (225L, 400L and 500L) of various ages for 15 months of ageing. Following this, the Wine Club Cuvée was chosen from our top barrels of Merlot and aged an additional 6 months in small oak barrels before being bottled in September 2021 following light fining and filtration.

#### VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.