

Merlot 2020

Technical Information:

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| Appellation | VOA Creek Shores |
| Vineyard(s) | Lakeshore Farm Vineyard |
| Grape Variety(ies) | Merlot 100% |
| Brix at Harvest | 25.1° average |
| Alcohol Content | 13.5% |
| Residual Sugar | 3 grams /litre |
| Total Production | 830 cases of 12 |
| Other Notes | Vegan Friendly |



TASTING NOTES

Intense crimson in the glass with notes of blackberry, licorice and smoke. Medium-bodied with flavours of blue plum, burnt rosemary, roasted red pepper and graphite with bright acidity, firm tannins and a balanced, savory finish with lingering flavours of soft licorice and drying tannins.

Enjoy now with grilled baby back ribs with blackberry barbecue sauce, hard cheeses and pastas with rich tomato-based sauces. Can also be cellared for the medium term to further develop complexities.

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 back to stainless steel tanks for malolactic fermentation and aging until it was bottled in September 2021, following light fining and filtration.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.