

MERLOT 2022

IN THE GLASS: plum, black cherry, pomegranate, vanilla, pepper, bay leaf; the tannins are supple, and the finish is full.

VINEYARD NOTES

The grapes for this Merlot are sustainably grown on the Fleet Road & Marmot Vineyard – Tightrope Estate & Paisley Vineyard, Naramata Bench. They were selectively hand-picked over 2 days.

WINEMAKER NOTES

The grapes were destemmed into 1/2-ton fermenters, where it was cold soaked for five days, before fermentation was allowed to begin. The grapes were on skins for approximately three weeks before being pressed off and put into barrel. This wine was aged in barrel for 12 months, in French Oak – 50% new.



WINE SPECS	
VINTAGE	2022
VARIETAL	Merlot 100%
APPELLATIO.	Naramata Bench
HARVEST DATE	October 7 & 8, 2022 Cold soak, 21 days in skins;
FERMENTATION	small batch wild fermented stainless steel
AGEING	12 months in French Oak, 50% new
BOTTLING DATE	February 28, 2024
CASES PRODUCED	199
BRIX	24
RESIDUAL SUGAR	2.47 g/L
ACID	7.43 g/L
pH	3.43
ALCOHOL	13.0 %
CELLARING	Drink now through 2032

WINE SHOP \$32

SKU 29510

