



QUAILS' GATE

2018 MERLOT

STORY.....

Merlot is the most planted red varietal in the Okanagan and typically produces smooth, full bodied wines with red with and black fruit flavours. The Merlot grapes for this wine come from our West Kelowna estate and some from the south Okanagan on the Black Sage Bench.

WINEMAKING.....

Cold soaked for 4 days and an average of 24 days on skins. During fermentaion the juice recieved remontage or 'pumping over' twice a day to submerge the skins and further develop flavour and tannins. Aged in a mix of new and old oak for 18 months.

TASTING NOTES.....

Aromas of blueberry, wild raspberry, red currant, red plum, cassis, cherry, dried sage and thyme, clove and coffee. A round entry on the palate with medium weight and firm tannins. A long structured finish with flavours of red currant, savoury herbs and sour cherry.

PERFECT PAIRINGS.....

this smooth, rich wine pairs well with braised short ribs, meatloaf, Itailian style sausages, lasagna, bison burgers and an array of aged local hard cheeses. Decanting for an hour or so prior to drinking and serve in Bodeaux-style stemware for best enjoyment.

TECHNICAL NOTES

Alc. by volume: 14.0% Total acidity: 5.9 g/l Residual sugar: 0.3 g/l

pH: 3.70

SKU code: 639633

UPC code: 778856118230 Date bottled: May 2020

CELLARING NOTES: Enjoy now and through 2030.