

QUAILS' GATE

Okanagan Valley



2006 Merlot

Tasting and Winemakers Notes

The 2006 Merlot grapes were harvested in October, 90% from the Quails' Gate Boucherie Mountain vineyards, and the remainder from vineyards near Osoyoos. 2006 was a favourable year for Merlot with good heat throughout the growing season and cool nights in October to preserve the fruits flavour and acidity. Spontaneous yeast fermentation and extended skin contact give this wine rich colour and extraction with great complexity. Prior to blending and bottling this wine was barrel aged in French and American oak for 18 months and will continue to improve with careful cellaring of up to 5 years.

Fragrant aromas of ripe plum, blackcurrant and chocolate with underlying hints of exotic spice and sweet tobacco make the first sip irresistible. The palate is fresh and vibrant with fine sinewy tannins supporting the fruit. A long, velvety finish completes this elegant wine which is drinking very well young and will continue to improve. This fresh, flavoursome wine would pair perfectly with grilled striploin steak or a succulent bison burger.

\$26.99
plus .10¢ bottle deposit

Varietal: 100% Merlot Alc. By Vol: 14%
Total Acidity: 6.5 g/l. Residual Sweetness: 1.7 g/l
Sweetness: (0). UPC: 778856106237
Date Bottled: June 2008. Case Volume: 6200 cases
Price: \$26.99