

QUAILS' GATE

Okanagan Valley



2007 Merlot

Tasting and Winemakers Notes

The 2007 Merlot grapes were harvested in October, 90% from the Quails' Gate Boucherie Mountain vineyards, and the remainder from vineyards near Osoyoos. 2007 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 1 year old French and American oak for 18 months and will continue to improve with careful cellaring up to 5 years.

Fragrant aromas of ripe plum mingle with sweet, smoky, toasty oak to make the first sip irresistible. Fine ripe tannins bring a lingering, velvety finish to the palate. This fresh flavoursome, robust wine pairs perfectly with beef tenderloin with herbed compound butter or braised short ribs and roast root vegetable.

\$24.99
plus .10¢ bottle deposit

Varietal: 100% Merlot Alc. By Vol: 14.5%
Total Acidity: 6.9 g/l Residual Sweetness: 2.4 g/l
Sweetness: (0) UPC: 778856107234
Date Bottled: June 2009 Case Volume: 3960 cases