

QUAILS' GATE

Okanagan Valley

2004 Family Reserve
Merlot



Tasting and Winemakers Notes

Family Reserve Merlot is made with fruit grown exclusively at Quails' Gate Estate vineyard. Our site is located on the slopes of Mount Boucherie with our vineyards sprawling down to Lake Okanagan. This location provides us with good reflected heat from the lake, which gives premium ripeness to the vines, with a long, hot summer, ending with a warm autumn and harvest in late October. Fermentation was done with indigenous yeast in both opened and closed top five tonne tanks. Extended skin contact and hand plunging give the wine a rich texture and great ageing potential. Once fermentation is complete, barrel maturation takes place over an 18 month period in French oak barrels. We recommend cellaring this wine for at least a year and decanting once opened.

This wine shows classic plummy characteristics with fine ripe tannins providing a velvety texture and substantial palate weight. There is a savoury edge which enriches the Old World complexity and spicy cigar box notes and help complete the package. This is a big wine for big food! Our Merlot makes an excellent pairing to venison or beef, we recommend tenderloin wrapped with wild boar bacon.

\$39.99

plus .10¢ bottle deposit

Varietal: 100% Merlot. Alc. By Vol: 14.5%
Total Acidity: 6.3 g/l. Residual Sweetness: 1 g/l
Sweetness: (0. UPC: 778856204230
Date Bottled: May 2006. Case Volume: 1100 cases
(6 bottle cases) Price: \$39.99