

# QUAILS' GATE

*Okanagan Valley*



## QUAILS' GATE 2016 MERLOT

### WINE STYLE.....

Our Merlot is rich, smooth and full bodied with lovely dark fruit and spice notes. It is approachable and easy drinking with a luxurious long finish and supple tannins.

### TASTING NOTES.....

Deep ruby in color the 2016 Merlot opens with aromas of plum, cherry, chocolate and savoury herbs. On the palate, the wine is concentrated and full-bodied with flavours of ripe red and black fruit, cocoa and mulling spices leading to a long, velvety finish. We suggest decanting this wine for an hour or two before serving to enhance your tasting experience as will drinking from red Bordeaux style glassware.

### PERFECT PAIRINGS.....

This smooth rich wine will pair nicely with hearty, bold dishes such as braised short ribs, grilled flat iron steak, or lasagna.

### WINEMAKING.....

The 2016 vintage was consistently warm, providing excellent conditions for our grapes. Our Merlot was hand-harvested in October, then fermented in stainless steel tanks using a mix of indigenous and cultivated yeast strains. During the 3 to 4 week maceration period we used gentle pump-overs to give the wine an elegant complexity and rich colour. The wine was aged in French oak for 18 months prior to blending.

### TECHNICAL NOTES

Alc. by volume: 14%  
Total acidity: 5.8 g/l  
Residual sweetness: <1.0 g/l  
Sweetness code: 0  
SKU code: 639633  
UPC code: 778856116236  
Date bottled: June, 2018  
Case volume: 3,713

**CELLARING NOTES:** Enjoy now until 2023.