

ACCOLADES

Winery of the Year
Canadian Wine Awards
11/2001

"87 Points"
- Winetidings
10/2000

"THE Canadian showpiece winery... some very impressive vineyards and perhaps the best overall winemaker in the country"

- Anthony Gismondi,
Wine Access, 10/2000

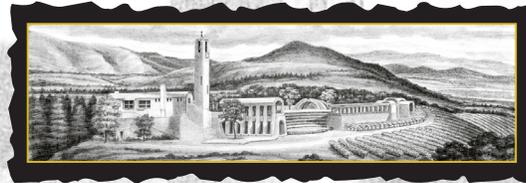
"British Columbia's most progressive producer."
- Oz Clarke
Pocket Wine Guide 2000

"This year promises to be a watershed for Mission Hill... one that will make a few other Okanagan players, large and small, sit up and take note... It seems that Mission Hill's impact on the Okanagan and the Canadian wine industry might be similar to that of Mondavi on Napa."

- Tim Pawsey,
The Vancouver Courier,
03/2000

"Winemaker John Simes is fast becoming a legend."

- Nick Lees,
The Edmonton Journal,
05/2000



One of the things that I enjoy most is walking through our vineyards, inspecting the fruit and knowing the quality of wine that will result from it. At Mission Hill Family Estate, we have taken great care in selecting what we believe are the best grape growing soils and microclimates in the Valley. This wine has been handcrafted with the same care and commitment that has been the hallmark of my family's heritage.


Anthony von Mandl,
Proprietor

OCULUS ~ Symbolizing Anthony von Mandl's vision for the Okanagan and for Mission Hill, the term Oculus also has an architectural meaning that applies to our winery. Oculus is the opening that looks in to our barrel aging cellars from above, providing a unique ray of light to an otherwise dark environment.

VINTAGE REPORT

1997 featured a very late harvest due to cloudy weather during the fall. While the clouds delayed harvest, the temperature was not "cool" to the point of causing green flavours in the grapes. As a result, even though the harvest was at the very end of October, the grapes came in with excellent ripeness and sugar-acid balance.

WINEMAKER'S NOTES

Harvested on October 31, 1997, the 1997 Oculus had extended maceration and was barrel aged 11 months in French and American oak.

TASTING NOTES

Fig and cherry aromas and cooked plum flavours are balanced nicely with moderate tannins and good length.

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TECHNICAL NOTES:

Grapes: 50% Cab Sauv,
45% Merlot, 5% Cab Franc
Vineyards: Black Sage Road,
Oliver
Case Production: 500 cases
Alcohol: 13% alc.vol.
Oak: 11 mo. French & Am.Oak