

TASTING NOTES

A delightfully complex wine that offers layers of characteristic bell pepper, blackberry, currant, cedar, smoke and truffle notes. On the palate, the combination of sweet bright fruit fills the mouth and a fine coating of tannin builds towards the medium-long finish. Some youthful grip at this time, but also very ripe and forward, reflective of the warm vintage. This bottle will age gracefully for several years to come.

FOOD PAIRING &
CHEF'S NOTES

Pair this wine with finer dishes such as tournedos with truffles and foie gras, roasted rack of lamb or venison loin. Fine bloomy rind or natural cheeses will also marry nicely. Bring out your Brie de Melun and best baguette with this bottle.

WINEMAKER'S NOTES

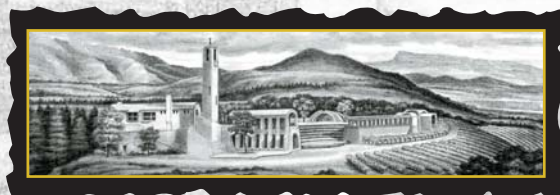
45% Merlot
35% Cabernet Sauvignon
15% Cabernet Franc
5% Petit Verdot

13.5% Alc.
T.A. 5.5 g/l
Oak: 16 Months in French & American Oak
Harvest: September 2001
Vineyards: Osoyoos

CSPC: +572032
UPC: 7-76545-98110-3

MISSION HILL

Family Estate

2001
OCULUS

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. 100% estate grown, this wine has been handcrafted with the same care and commitment that has been the hallmark of my family's heritage. Rare and memorable, the Mission Hill Estate Series represents our finest efforts. Crafted in small lots with 100% Estate grown grapes in vintages of exceptional quality only.

Anthony von Mandl,
Proprietor

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VINTAGE REPORT

2001 marked one of the warmest years ever in the Okanagan Valley. Monthly temperature variations were significant during the growing season. April was quite cold, while May brought with it much warmer days and a period of intense heat. August came in with beautiful hot weather, and it stayed above average for the rest of the summer. By the time harvest commenced, we had accumulated heat units far above the long-term average. Careful vineyard management continues to yield conservative crop levels with fruit size and colour being quite good. Overall indications suggest the quality of the 2001 harvest could be the best in a decade.

