

MISSION HILL FAMILY ESTATE

QUATRAIN

VQA - Okanagan Valley - VQA



A QUATRAIN is a poem or stanza that is always composed of four lines.

This 2005 hallmark wine is similarly composed of four grape varieties: Merlot 57%, Syrah 28%, Cabernet Franc 10%, Cabernet Sauvignon 5%

John Simes, Mission Hill Family Estate's chief winemaker, has carefully crafted the inaugural vintage of this exquisite wine. The grapes were selected from the best blocks within our estates in Oliver and Osoyoos. They were hand harvested, hand sorted, and fermented in small lots in French oak fermenters, using both punch down and pump over. The wine was aged in a selection of 100% French oak barrels for 15 months.

Vintage Report:

Bud burst occurred several days ahead of normal, with less rain than usual. The weather turned cool and wet in June resulting in very small fruit set and limited yields but allowing for more concentrated flavours. Temperatures from summer through fall were about long-term average but cooler than the past two years in the Okanagan. To maximize flavour potential, we opened canopies where necessary exposing grapes to more sunlight and allowing fruit flavours and tannins to ripen fully. Harvest began in mid-September and finished within the first week of November.

Tasting Notes:

This wine offers a vivid core of ripe berry fruit shaded by dusty mocha and gamey licorice notes. The texture is pure South Okanagan: rich and supple with some chalky tannins. The flavours pick up momentum and fan out in the finish, revealing extra dimension and depth. A delicious, plummy red wine with a hint of chocolate.

Winemaker's Notes:

Merlot 57%, Syrah 28%, Cabernet Franc 10%, Cabernet Sauvignon 5%
Hand harvest from Oliver & Osoyoos Vineyards in October 2005
Fermentation & extended maceration in small French Oak Fermenters
Aged in French Oak Barrels for 15 months
Alcohol: 13.5% | Total Acidity: 5.9 g/l
Bottled on July 20, 2007

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