

MISSION HILL FAMILY ESTATE

COMPENDIUM

Okanagan Valley BC VQA

*The Legacy Series wines are the culmination of 25 years crafting fine wine.
Rare and limited, they showcase the finest of everything at Mission Hill Family Estate.*



A compendium is a 'collection'; this bordeaux inspired wine is part of Mission Hill Family Estate's ultra-premium legacy series wine collection.

The grapes were selected from designated blocks within our estates in Oliver and Osoyoos; they were hand harvested and hand sorted and then gravity filled to small French oak fermenters. After 5 weeks extended maceration the free run wine and a small portion of lightly basked pressed wine was aged separately in 100% French oak barrels for 13.5 months.

VINTAGE REPORT:

The season got off to a relatively cool yet frost-free beginning with budburst and flowering occurring under ideal conditions. Summer was an Okanagan classic with low humidity and above average heat which continued through October. Crop thinning achieved target yields and outstanding quality in the vineyards. Crush officially started on September 8th, one of the earliest on record, and finished on November 2nd when winter arrived with sub-zero temperatures. An early Icewine harvest on November 28th and 29th was the fitting conclusion to one of the best Okanagan harvests ever. With white wines demonstrating refreshing character and strength and red wines' ripeness and depth of flavour and colour, 2006 is a year to remember.

TASTING NOTES:

Lifted aromas of black raspberries, wild herbs and dark chocolate define the intense character of this exciting new blend. The palate is rich and savoury with flavours reminiscent of dried herbs, toasty oak and dark red fruits layered over silky, fine-grained tannins, finishing with great length and depth of flavour. This elegant wine will benefit from mid-term cellaring, best from 2010 through 2015.

WINEMAKER'S NOTES:

Merlot 52%, Cabernet Sauvignon 19% Cabernet Franc 19%, Petit Verdot 10%
Hand harvested from Oliver and Osoyoos Vineyards in October 2006
Fermentation and extended maceration in small French oak barrels
Aged in French oak barrels for 13.5 months
Alcohol: 13.5% | Total Acidity: 6.1 g/l
Bottled on October 29, 2008

2006 COMPENDIUM