

MISSION HILL FAMILY ESTATE

# QUATRAIN

VQA - Okanagan Valley - 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 QUATRAIN is a poem or stanza that is always composed of four lines.

This hallmark wine is similarly composed of four grape varieties:  
Syrah 41%, Merlot 32%, Cabernet Franc 14%, Cabernet Sauvignon 13%

John Simes, Mission Hill Family Estate's Chief Winemaker, has carefully crafted 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:

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:

The second vintage of Quatrain exhibits a ripe, juicy core of black cherry and blackberry fruit that's supple and polished, with hints of exotic spices, sage and coffee mocha. The ultra-fine tannins are beautifully in balance with the equally impressive purity of fruit and style in this vintage.

#### WINEMAKER'S NOTES:

Syrah 41%, Merlot 32%, Cabernet Franc 14%, Cabernet Sauvignon 13%  
Hand harvest from Oliver and Osoyoos Vineyards in October 2006  
Fermentation & extended maceration in small French oak fermenters  
Aged in French oak barrels for 15 months, with 45% new oak  
Alcohol: 13.0% | Total Acidity: 6.1 g/l  
Bottled on October 28, 2008

2006 QUATRAIN