

MISSION HILL FAMILY ESTATE

QUATRAIN

Okanagan Valley BC VQA

*The Legacy Series wines are the culmination of 30 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:
Merlot 34%, Syrah 29%, Cabernet Franc 22% Cabernet Sauvignon 15%

John Simes, Mission Hill Family Estate's Chief Winemaker, has carefully crafted the 2008 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 gravity filled in small lots to French oak fermenters. After extended maceration, the free run wine and a portion of lightly basket pressed wine was aged separately in a selection of French oak barrels for 15 months.

VINTAGE REPORT:

Spring began cooler-than-usual but warm and dry conditions prevailed providing the ideal growing conditions and ripening weather. The sandy, free-draining and low-vigour soils combined with precision viticulture to optimize growing conditions and, ultimately, wine quality. Despite the cooling La Niña influence during the 2008 growing season, a remarkable warm and dry September allowed for extended ripening and flavour development. Harvest for Quatrain in our southern vineyards in Oliver and Osoyoos commenced in late October. The grapes benefited from a longer hang time in the vineyards, which produced increased complexity as well as intensity and the resulting wine shows impressive depth, structure and character which will provide for excellent aging potential.

TASTING NOTES:

The 2008 Quatrain is full bodied, yet soft and approachable with fine tannins and a round, fruit forward palate. Notes of plum, dark cherry, blueberries and pepper fill the glass, along with subtle hints of licorice, clove, tobacco and vanilla. This well-structured wine displays fine tannins and bright acidity to frame its exotic spice and ripe fruit notes.

WINEMAKER'S NOTES:

2008 Vintage
Merlot 34%, Syrah 29%, Cabernet Franc 22%, Cabernet Sauvignon 15%
Hand harvested from Oliver & Osoyoos vineyards in October 2008
Fermentation & extended maceration in small French Oak Fermenters
Aged in French oak barrels for 15 months
Alcohol: 14.5% | Total Acidity: 6.0 g/l | 750 mL
Bottled on September 28, 2010

2008 QUATRAIN