

MISSION HILL RESERVE

2002 Late Harvest Vidal

TASTING NOTES

Deep straw in colour, this light, racy late harvest offers delicate aromas of gingered honey and fresh cut pears. A seamless integration of tropical fruit, pears and fresh honey is nicely balanced with good supporting acidity. Gentle on the palate, this wine can be sipped on its own or may be a delicious finale to a special meal.

FOOD PAIRING & CHEF'S NOTES

This late harvest provides a flavourful finish to an elegant meal. Serve with fruit and cheese, mixed nuts and dried fruit. Try also with creamy custards or light citrus based pastries.

WINEMAKER'S NOTES

In order to highlight the luscious fruit flavours in this wine, we chose not to age in oak.

100% Vidal
11.0% Alc.
Brix at Harvest: 30.4 g/l
R.S.: 118.5 g/l
T.A.: 10.2 g/l
Harvest: February 2003
Vineyards: Naramata

UPC: 7-76545-02001-7



*M*ission Hill Family Estate is a family-owned and operated winery located in the heart of British Columbia's ruggedly pristine Okanagan Valley. Nestled between the Coastal Mountain ranges to the west and the Monashee Mountains to the east, the Okanagan Valley is 155 miles east of the Pacific Ocean, and just north of Washington State. The Okanagan offers a variety of unique microclimates. Hot summer days, cool nights and sandy loamy soils result in fully ripened, fruit forward, and vibrant wines. We invite you to visit our winery, taste our wines and discover what wine enthusiasts around the world are talking about.

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VINTAGE REPORT

The 2002 growing season got off to a colder start than usual, but as May dawned, so too did the warmer weather. The heat was dry, even and manageable and it gave us days that put sugar in the bank. It was especially helpful during the key-ripening season from mid-August through to the end of September. The heat, courtesy of El Nino, stayed until the early part of October, atypical for the Okanagan, as a result, harvest started and ended earlier. The higher than average ripeness means our white varietals have rich tropical aromas and flavours on the nose and palate. The red wines are bigger, darker in colour, more full-bodied and with higher alcohol levels than we are accustomed to seeing in the Okanagan.

