

MISSION HILL FAMILY ESTATE

QUATRAIN

Okanagan Valley BC VQA

The Legacy Collection represents Proprietor Anthony von Mandl's vision to showcase the Okanagan Valley's diverse microclimates. Each wine is the pinnacle expression of more than three decades of viticulture, sustainable farming, and winemaking experience in our estate vineyards.



QUATRAIN is four lines of verse that we interpret as four varietals giving balance and structure to this wine. We painstakingly managed each vine from distinct blocks to ensure perfect ripeness and opulent flavours from our vineyard estates in eastern Osoyoos (80%) and the Black Sage Bench in Oliver (20%). This unique cuvée was fermented in small, specially designed French oak fermenters. It was aged in French oak barrels for 14 months. 82 barrels produced.

VINTAGE REPORT:

The 2012 season started well and early Spring conditions were settled with a couple of chilly mornings, but no frost damage. Bud break was nearly on time, but June brought cooler weather with consistent, intermittent rainfall – nearly half of the normal annual precipitation. A warm and dry summer ensured ideal fruit development resulting in slightly reduced workloads in our vineyards. Yields were spot-on and summer pruning (leaf-thinning, etc.) was not as involved as in previous years. Veraison took place under nearly ideal conditions that lasted from mid- August to the end of September. The continuation of mild, sunny autumn weather allowed the grapes to develop thick skins and gave rise to expectations of flavourful, extracted wines. Cabernet and Merlot flavours in particular were well developed at an earlier stage of sugar ripeness than in previous years, allowing us to harvest earlier and setting up the winemaking team to create wines that reflect the personality of the vintage, and of course, Mission Hill.

TASTING NOTES:

This vibrant red displays black cherry and licorice notes which are framed by hints of mint chocolate and orange peel. The 2012 Quatrain is a rich and dense red with a long savoury aftertaste that is reminiscent of mincemeat tarts. Balanced with a firm, earthy finish.

WINEMAKER'S NOTES:

45% Merlot, 21% Syrah, 18% Cabernet Franc, 16% Cabernet Sauvignon

Alcohol: 14.2% | Total Acidity: 5.6 g/l

Hand harvested from Osoyoos (80%) & Oliver (20%) vineyards
in September & October 2012

Fermentation & extended maceration in small French Oak Fermenters

Aged in French oak barrels for 14 months | 82 barrels produced

Bottled on December 03, 2014



2012 QUATRAIN