

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 wine collection. Elegant and complex, COMPENDIUM reflects great care and dedication in everything we do from viticulture to winemaking.

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 4 weeks extended maceration the free run wine and a small portion of lightly basket pressed wine was aged separately in French and American oak barrels for 16.5 months.

VINTAGE REPORT:

Our southern vineyards in Oliver and Osoyoos enjoyed benevolent spring weather conditions resulting in timely bloom and excellent fruit set. The sandy, free-draining and low-vigour soils combined with precision viticulture to optimize growing conditions and, ultimately, wine quality. Despite the onset of the cooling La Nina influence in autumn, our vineyard teams successfully extended ripening and flavour development into an early November harvest. This provided for exceptional berry growth and ripeness and resulted in excellent tannins and colour.

TASTING NOTES:

With a more Cabernet-inspired blend, the 2007 Compendium is dense and deep with captivating aromas of red currants, cedar, cinnamon and hints of mint. The mineral-infused palate is pure and fresh, with classic southern Okanagan notes of dried earth, sage, plum and sundried blackberries. With ample tannins and fresh acidity, this wine will cellar well and be a perfect foil for rich meats or game.

WINEMAKER'S NOTES:

50% Cabernet Sauvignon, 24% Cabernet Franc, 21% Merlot, 5% Petit Verdot
Hand harvested from Oliver and Osoyoos Vineyards into early November 2007
Fermentation & extended maceration in small French oak fermenters
Aged in French and American oak barrels for 16.5 months
Alcohol: 14.0% | Total Acidity: 6.1 g/l
Bottled on October 20, 2009

2007 COMPENDIUM