

MISSION HILL FAMILY ESTATE

# COMPENDIUM

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 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 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 Nina influence during the 2008 growing season, a remarkable warm and dry September allowed for extended ripening and flavour development. Harvest for Compendium 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 better aging potential.

#### TASTING NOTES:

The 2008 Compendium is again driven by some of our top Cabernet Sauvignon parcels along the Osoyoos and Black Sage Benches. It is very focused and concentrated with deep aromas of both red and dark berries, cedar, sandalwood, and hints of dried herbs. The palate is rich and full bodied with complex flavours of plum and sundried blackberries, along with classic southern Okanagan notes of dried earth and wild sage. With ample tannins and fresh acidity, this wine will cellar well and be a perfect foil for rich meats or game.

#### WINEMAKER'S NOTES:

43% Cabernet Sauvignon, 28% Merlot, 26% Cabernet Franc, 3% Petit Verdot  
Hand harvested from Oliver & Osoyoos Vineyards in October 2009  
Fermentation & extended maceration in small French Oak Fermenters  
Aged in French oak barrels for 15 months  
750mL | Alcohol: 14.5% | Total Acidity: 5.8 g/l  
Bottled on: September 27, 2010

2008 COMPENDIUM