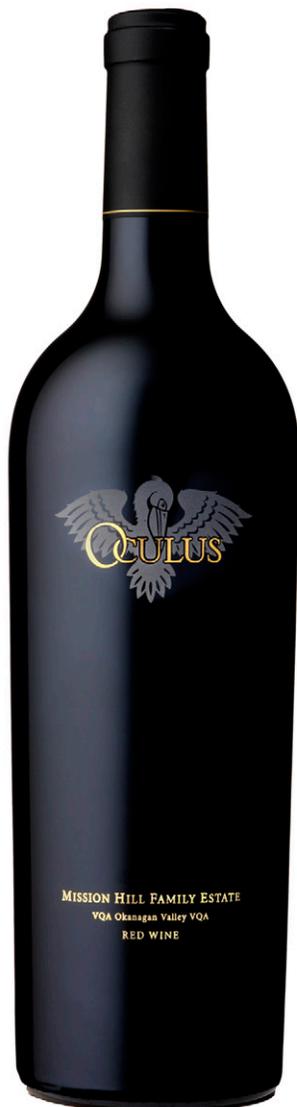


OCULUS

Oculus is Mission Hill Family Estate's signature Bordeaux inspired wine. This elegant and complex wine represents the pinnacle of everything we do from viticulture to winemaking. Only selected clusters from designated blocks within our estates in Oliver and Osoyoos are chosen for this special wine. The grapes are hand harvested and hand sorted; they are then gravity fed to small French oak fermenters. After extended maceration the free run wine and a small portion of lightly basket pressed wine is aged in 100% 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 Oculus 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.

TASTING NOTES:

The 2008 Oculus shows great complexity on the nose with aromas of black currants, violets, figs and cedar. The rich, full bodied palate shows multiple layers of fruit, spice and earth notes. Flavours of blackberry, anise, dried earth, forest floor and mocha are all framed by ultra-fine tannins and vibrant acidity making this wine at once opulent and fresh. The pinnacle of winemaking and grape growing at Mission Hill, Oculus is the epitome of power, balance and elegance.

WINEMAKER'S NOTES:

2008 Oculus

46% Merlot, 29% Cabernet Sauvignon, 22% Cabernet Franc, 3% Petit Verdot

Hand harvested from Osoyoos & Oliver vineyards in October 2008

Fermentation & extended maceration in small French Oak Fermenters

Aged in French oak barrels for 15 months

Alcohol 14.0% | Total Acidity: 5.75 g/l | 750 mL

Bottled on: September 24, 2010

Proprietor

Anthony von Mandl

Winemaker

John Simes

missionhillwinery.com

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