

MISSION HILL FAMILY ESTATE COMPENDIUM

*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 of 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:

The late spring and delayed bud burst notwithstanding, a dry June, steady summer warmth and picture-perfect autumn weather made for an early harvest of exceptional quality. The hottest August and September on record were counterbalanced by an unprecedented Arctic outflow on October 10th, which brought vintage 2009 to a swift conclusion requiring patience, steadfastness and resourcefulness from our picking crews. Harvest for Compendium took place in our southern vineyards in Osoyoos and Oliver. These estate vineyards feature a dry growing season with hot summer days tempered by cool nights. The high day-night temperature differential average of 15°C (59°F) in the weeks before harvest trigger a high concentration of polyphenols, creating wines with great flavour and colour intensity. State-of-the-art receiving facilities enabled varieties to be harvested with careful efficiency at optimum ripeness.

TASTING NOTES:

The 2009 Compendium is 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 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:

40% Cabernet Sauvignon, 35% Merlot, 20% Cabernet Franc, 5% 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 14 months
750mL | Alcohol: 14.0% | RS: 2.8 | Total Acidity: 5.8 g/l
Bottled on: September 28, 2011

2009 **COMPENDIUM**
Okanagan Valley | Legacy Series