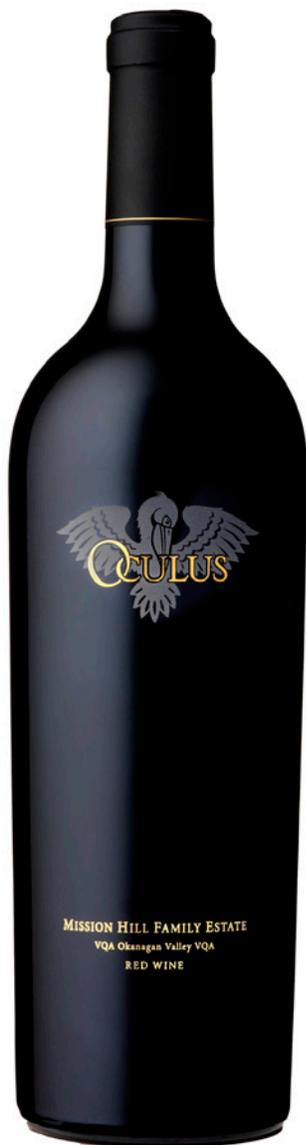


OCULUS

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 Osoyoos and Oliver 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 14.5 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 Oculus in our southern vineyards in Osoyoos and Oliver. The Oculus 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. New state-of-the-art receiving facilities enabled varieties to be harvested with careful efficiency at optimum ripeness.

TASTING NOTES:

The 2009 Oculus has a medium ruby red colour and ripe, intense fruit on the nose, with notes of plum and dark berries. The smooth, toasted character of cocoa beans and chocolate is given by the subtle use of French oak that accompanies this wine's aroma while respecting the fruit and delivering complexity and warmth. The early palate is smooth but grows in volume and textural richness, while the wine finishes with a wonderful balance of structure, freshness and elegance.

WINEMAKER'S NOTES:

2009 Oculus

50% Merlot, 30% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot

Hand harvested from Osoyoos & Oliver vineyards in October 2009

Fermentation & extended maceration in small French Oak Fermenters

Aged in French oak barrels for 14.5 months

Alcohol 14.0% | R.S. 3.2 | Total Acidity: 5.8 g/l | 750 mL

Bottled on: September 27, 2011

Proprietor

Anthony von Mandl

Winemaker

John Simes

missionhillwinery.com

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