

MISSION HILL FAMILY ESTATE

QUATRAIN

*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 Quatrain is a poem or stanza that is always composed of four lines.

QUATRAIN is similarly composed of four grape varieties: Merlot 35%, Syrah 30%, Cabernet Sauvignon 20%, Cabernet Franc 15%, all in perfect harmony.

The grapes were selected from the best blocks within our estates in Osoyoos and Oliver. They were hand harvested, hand sorted, and gravity filled in small lots to French oak fermenters. After extended maceration, the free run wine and a portion of lightly basket pressed wine was aged separately in a selection of 100% 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 Quatrain 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 Quatrain is full bodied, yet soft and approachable with fine tannins and a round, fruit forward palate. Merlot and Syrah blend seamlessly and are from the finest parcels along the Black Sage and Osoyoos benches. Notes of plum, dark cherry, blueberries and pepper fill the glass, along with subtle hints of licorice, clove, tobacco and vanilla. This well-structured wine displays fine tannins and bright acidity to frame its exotic spice and ripe fruit notes.

WINEMAKER'S NOTES:

35% Merlot, 30% Syrah, 20% Cabernet Sauvignon, 15% Cabernet Franc
Hand harvested from Oliver & Osoyoos vineyards in October 2008
Fermentation & extended maceration in small French Oak Fermenters
Aged in French oak barrels for 15 months
Alcohol: 13.5% | Dry | Total Acidity: 5.9 g/l | 750 mL
Bottled on September 29, 2011

2009 **QUATRAIN**
Okanagan Valley | Legacy Series