



MISSION HILL

FAMILY ESTATE

LEGACY COLLECTION 2016 QUATRIN

The Ultimate Expression of the Okanagan Valley.

QUATRIN is four lines of verse that we interpret as four varietals giving balance and structure to this wine. We painstakingly managed each vine from distinct blocks to ensure perfect ripeness and opulent flavours from our Osoyoos Vineyard. This unique cuvée was fermented in small, specially designed French oak fermenters. It was aged in French oak barrels for 20 months. 61 barrels produced.

VINTAGE REPORT

The 2016 harvest lasted 76 days and set records for being our longest harvest ever on record. The weather was 'optimal' with an early start to the season. April and May were warmer than average and bud break was three weeks early. The lack of heat waves in the summer kept sugar levels and phenolic maturity in sync so that ripening progressed slowly and predictably. The berries were firm and had perfectly healthy skins and therefore vivid, deep flavours, great acidity and excellent freshness. The harvest concluded on November 9th, marking an exceptional Okanagan vintage, and producing stunning wines for the 2016 vintage.

FLAVOUR PROFILE

The wine introduces itself with a nose distinguished by perfumed violets and blue fruits, nuances of black pepper, and savoury spices. The palate brings a rich concentration of ripe bramble fruit and impressions of sweet licorice and an earthiness. The satin-smooth finish is beautifully persistent with silky fine grained texture to finish.

VARIETALS | 34% Syrah, 31% Merlot, 28% Cabernet Franc,
7% Cabernet Sauvignon

ESTATE | 100% Osoyoos

FERMENTATION | Fermentation & extended maceration in small
French Oak Fermenters

MATURATION | Aged in French oak barrels for 20 months

CELLARING | Optimal until 2030

ABV | 14.6% **TA** | 6.0 g/L **PH** | 3.73

