



# MISSION HILL

*Family Estate*

## 2019 RESERVE MERITAGE

*An Uncompromising Expression of the Okanagan Valley.*

### VINTAGE REPORT

The 2019 growing season began with near perfect seasonal conditions followed by a fall and winter of cold extremes. The spring conditions carried through to the summer, with the consistently warm weather encouraging healthy vine growth, even flowering and an even fruit set. The ripening (veraison) period and harvest was not without challenge with unseasonal rainfall throughout the month of September and then a very cool to cold October. These challenges were navigated expertly by our viticultural and winemaking teams and, as a result, we were able to see fruit reach ideal ripeness. Crops were lower than average, allowing for flavor development and natural acid retention with balanced sugar accumulation in the berries. Our 2019 harvest concluded on October 29, marking a short, but beautiful vintage in the Okanagan, producing wines expressive of the region and the season.

### WINEMAKER NOTES

Our 2019 Reserve Meritage was grown in two of our estate vineyards in Oliver and Osoyoos. The vineyard in Oliver, first planted in 1996, is incredibly diverse with more than 60 unique individual blocks. The Osoyoos vineyard is the region's most southern area and benefits from the lake's warming effect, providing more than 200 frost-free days.

### TASTING NOTES

The Reserve Meritage is incredibly fresh with grapefruit and ripe apricot on the nose. The palate offers a terrific balance of layered texture and bright acidity.

**VARIETALS** | Sauvignon Blanc (80%), Semillon (20%)

**APPELLATION** | Okanagan Valley BC VQA

**ESTATE** | Oliver (85%), Osoyoos (15%)

**MATURATION** | 23% fermented in neutral french oak and 15%  
fermented in new french oak

**ABV** | 13.0%   **TA** | 6.3 g/L   **PH** | 3.11

