



MISSION HILL FAMILY ESTATE

Terroir Collection

A reflection of Proprietor Anthony von Mandl's vision from three decades ago, the ***Terroir Collection*** showcases the Okanagan Valley's unique microclimates and diversity with each wine featuring a photographic image echoing an aspect of its home.

The top 3% of our estate fruit is hand-selected for these wines by our winemaker and each individual lot is carefully tasted throughout the winemaking process to ensure its quality level before the final blend. The first step begins in the vineyards where we examine soil type, matching that with the clone by specific varietal, adapting to the climate, vineyard altitude and aspect, and the intense vine devotion that is a result of our careful precision farming. Because of this meticulous care, each offering is limited.

For us, the ***Terroir Collection*** is the heart of our passion.

2013 RIESLING ICEWINE *No.17 - Silver Ranch*



At Mission Hill Family Estate, handcrafting Icewine is definitely a labour of love considering the below freezing temperatures and early morning start to harvest the frozen grapes. The reward is immeasurable. An exceptional wine that can be enjoyed now, or cellared over the next 5-10 years.

We named this wine ***Silver Ranch*** because, depending on where one is standing in the vineyard, one can see the canal in Black Sage that, in the winter, appears silver as does Lake Okanagan. Early explorers went along trade routes that traipsed through these vineyards and often used this area for winter camps. Image No.17 is the perfect example of what our viticultural team faces when picking these grapes – vines covered in snow and ice. Their frozen nature turning into a beautiful and delicate masterpiece.

Stats

Elevation: 320m – 420m

Estate: Black Sage Bench (83%) and Mission Hill Road (17%)

Clonal Selection: French clone 49, German clone 198

Canopy: Vertical shoot positioned; cane pruned.

Soil: Steep vineyards with a southeast aspect. Moderately coarse glacial till capped with Aeolian material that is sandy loam in texture.

Climate: Benefits from lake proximity.

Flavour Profile: Honeyed mandarin, quince, ripe apricots, and wildflower aromatics balanced with Meyer lemon acidity and an unctuous, creamy mouthfeel.

Harvested: November 21st and 22nd, 2013. Hand-harvested at -13°C

Brix at Harvest: 43° Brix | **RS:** 357 g/L

ABV: 7.5% | **TA:** 11.6 g/L | **pH:** 3.3

Cases Produced: 463

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