

Family Estate

TERROIR COLLECTION SPLITRAIL 2014 MERLOT

The uniqueness of site and soil; a depiction of the diverse Okanagan microclimates.

SPLITRAIL

Our Splitrail Merlot hails from the eastern region of Osoyoos where some of the longest hangtime occurs. This additional time on the vine gives the grapes a deep colour and intensity that translates into a robust wine. French oak barrel aging provided additional depth and complexity in the extended finish. This wine is enjoyable now, or cellar for the next 5-8 years. A splitrail denotes a fence or enclosure made from pieces of wood split lengthwise from the log. We named this wine, Splitrail Merlot, as a reminder of the many splitrail pieces used to create fences by the early pioneering farmers, especially the orchard growers. The label image illustrates the height aspect of this vineyard.

FLAVOUR PROFILE

Firm in texture with an impressive core of black cherry, cacao and baking spices along with savoury crushed rock and herb flavours.

VARIETALS | Merlot (90%), Cabernet Franc (8%),

Petit Verdot (2%)

ESTATE | Osoyoos East

ELEVATION | 333m - 434m

SOILS | Stone-free, deep Aeolian deposits of loamy sand

to sand with coarse texture formed by sandy

fluvioglacial deposits; Haynes.

SEASONAL CONDITIONS | South and west aspect with gentle to moderate

slope. Lake proximity encourages arid, frost-

free days and long growing season.

CLONAL SELECTION | French Clones 181 & 347

CANOPY | Vertical shoot positioning; cane pruned.

MATURATION | 15 months in French oak (44% new)

ABV | 14.2% **TA** | 5.8 g/L **PH** | 3.63

