

Wine Profile



SunRock Vineyard 2007 Meritage VQA Okanagan Valley

Harvest

For our 2007 SunRock Vineyard Meritage, the harvest occurred on October 22nd. Bunches were selected from only the best varietal blocks that were meticulously nurtured in the SunRock Vineyard at approximately 24.2 degrees Brix. The resulting wine bears the classic signature of the vineyard in every bottle.

Winemaking

This wine went through full malolactic fermentation and was aged in 60/40 French and American oak barrels for 18 months. It is a blend of Merlot, (50%), Cabernet Franc (40%), and Cabernet Sauvignon (10%).

Winemaker's Notes

Deep ruby in colour, this wine benefited from the hot and dry 2007 vintage. The wine's rich bouquet is accentuated with concentrated blueberries and raspberries, mocha and vanilla spice. Flavours of blackberry, black cherry, and cassis intertwine with ripe silky tannins. Rich and full on the palate, this wine exhibits cocoa and coffee through to its elegant finish.

- Brooke Blair, Winemaker

Food Pairings

Pair this distinct, full-bodied wine with a prime rib or lamb roast, venison with juniper sauce or pheasant. Also ideal when served with hard, ripe cheeses.

Awards and Accolades

We will be entering this wine in up and coming domestic and international wine competitions.

Technical Analysis

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| Alcohol/Vol: | 14.3 % |
| Residual Sugar: | 0.7 g/l |
| Dryness: | 0 |
| Total Acidity: | 6.2 g/l |

Release Date

October 2009