



2014 MERLOT

*National Wine Awards of Canada 2017
SILVER*

John Schreiner - 92 Points

Dark cherries, mocha and ripe berries unfold on the nose. The palate shows more dark fruit and black plums with firm tannins and fresh acidity. The oak and fruit are well balanced. This wine is loaded with structure and aging potential.

VINTAGE

The 2014 growing year was an exceptional one; the temperatures were hot but consistent, leading to well balanced and beautifully ripe fruit. September cooled nicely to slow the sugar development while the flavours and tannin continued to develop and the bright acidity was retained. This has gone down as a “textbook Okanagan vintage” and the first of which that Painted Rock has seen. Reviewers have commented that the reds of the 2014 vintage have the potential to be “show-stoppers”.

WINEMAKING

Harvest of our three estate vineyard blocks of Merlot began on Oct. 14, 2014. Blocks were harvested individually, broken into small batches, cold soaked on the skins for 4 days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The resulting individual wines were aged for 18 months in 30% new French oak and blended prior to being bottled, unfiltered.

BLEND 100% MERLOT

CLONES 181 & 347

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 15.3%

PH 3.75 **TA G/L** 6.3 **RS G/L** 3.4

CSPC + 512319