



# Garden of Granite

## Meritage



### Vineyard

Okanagan Valley, BC VQA

We source the fruit for this Meritage blend from three vineyards near Oliver & Osoyoos. The Merlot comes from the Monarch Vineyard in Osoyoos, the Cabernet Franc from the Eagles Nest Vineyard on the Black Sage Bench and the Cabernet Sauvignon from the Oxbow Vineyard on the Golden Mile Bench.

	Monarch Vineyard	Eagles Nest Vineyard	Oxbow Vineyard
<b>Soil Type</b>	Sand, glacial fluid	Sand, gravel	Stony, loamy stony silt
<b>Irrigation</b>	Drip	Drip / PRD	Drip (when needed)
<b>Trellising</b>	VSP / Cane	VSP / Spur	VSP / Spur
<b>Clone / Rootstock</b>	Clone 181 / 3309	Clone 241 / 3309	Clone 7 / 3309
<b>Vine Age</b>	14 years old	15 years old	16 years old
<b>Varietal</b>	Merlot	Cabernet Franc	Cabernet Sauvignon
<b>% of Blend</b>	56 %	32 %	12 %
<b>Production</b>	480 cases		

### Vintage

2021

The 2021 vintage was challenging with extreme temperature variations at both ends of the spectrum. June & July were historically the hottest months on record, but August & September were cooler, and forest fire smoke blocked UV and visible light from reaching the canopy. October was clear & dry, but cooler than average. The Monarch Vineyard was picked first and brings a fresh and crunchy character to the blend. The Franc and Sauvignon were picked later and benefitted from the extra hang time, bringing richness and structure to the blend.

### Winemaking

Low Intervention

The grapes were handpicked through several passes in early (Merlot) and late (Franc & Sauvignon) October. Each varietal was processed and fermented separately, albeit similarly. All the grapes were hand sorted, de-stemmed and crushed, then transferred to stainless steel vessels to ferment. The wine was then transferred to neutral oak to undergo malolactic fermentation and to age for 12 months. A barrel selection was made through bench trials to determine the final blend. Each barrel was filtered as it was transferred back into stainless steel to assemble the final blend.

RS	PH	Alc.	TA
4.1 g/l	3.68	13.8 %	5.98 g/l

### Tasting Note

"Ripe dark fruit meet sagebrush & charcuterie. Medium bodied and versatile."