

MERITAGE

2017



Tech Specs

Alc: 14.9%
TA: 6.075
pH: 3.75
R/S: <1g/L
Vegan: Yes
SKI J: 525337

355

Cases:

Vineyard + Soil

• Corcelettes Estate Vineyard, Upper Bench, Keremeos

"Stemwinder"- alluvial deposit & "Similkameen" gravelly sandy loam.

Gnarly and extremely coarse soils eroded from steep mountain walls.

Situated on the higher, south facing regions of the valley providing an extended growing season. Dry, windswept, and extreme daytime heats.

Exposed rock faces 'sink' and radiate heat well into the night. Vineyard rows are North/South orientation, VSP trellis system.

Growing + Crafting

- ·Sustainable, healthy and responsible farming practices
- Cover crops, in row mulching, leaf removal and general canopy management combined with a well implemented integrated pest management program and our dry and windy region, yields a growing environment naturally resilient to disease and pests
- Weather stations, soil moisture probes and a semi-automatic irrigation system allow us to micromanage water needs and as a result, our fruit concentration and water use
- Our vineyard sheep assist us in tending the vines by their grazing habits. Fruit zone leaf removal and ground cover are all part of their balanced diet
- · All vines and fruit are hand tended, hand harvested, and hand sorted
- · Various small lot harvests throughout October and into November
- Multiple small lot ferments, aerated pump overs extraction (~30 days), free run to barrel for MLF
- •18 months in various tight grain, French oak barrels
- Unfined + Unfiltered

Tasting + Pairing

Nose: Dark cherry, dried herbs

Palate: Plum, mulberry, stony + mineral freshness

Finish: Long, complex + generous

Overall: Bold tannins and a full palate, slate Similkameen

minerality. Very well structured and balanced —

Meritage is our flagship wine.

Try with: Blue cheese veggie burger, beef tartar, steak sandwich

Cellar: 3-10 years



Passion. Precision. Purpose. Similkameen Valley, BC

www.CorcelettesWine.ca

