

Naramata Grown.
And raised.



2016 MERLOT MALBEC

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WINEMAKING

Sourced from a warm Naramata site above the lake, the Malbec was given a 6 day cold soak and fermented with 20 days extended skin contact. Aged in older French oak, then blended with Naramata Bench merlot. Final blend is 46% malbec with 11 months barrel maturation in French oak.

Bottled under screw cap to ensure the integrity of freshness and flavour.

TASTING NOTES

Two of the classic Bordeaux varieties in an exciting pairing for Hillside. Spiced mocha jumps out of the glass on the first sniff—then a hint of orange rind mingles with the fresh dark fruits. On the palate, the fine-grained tannins lead into a generous and juicy finish.

TECHNICAL INFORMATION

HARVEST DATE	November 3, 2016
VINEYARD SITE	Naramata Bench
GRAPE VARIETY	54% Merlot; 46% Malbec
FERMENTATION	6 day cold soak; 20 days skin contact
ELEVAGE	11 months in French Oak
CASES PRODUCED	349
CELLARING	Enjoy now or cellar until 2024
ALCOHOL	13.5%