



MISSION HILL

FAMILY ESTATE

LEGACY COLLECTION 2016 COMPENDIUM

The Ultimate Expression of the Okanagan Valley.

A COMPENDIUM is a compilation of concise items on a subject, in our case, the combination of soil, climate, clone selection, and hand-harvesting of grape clusters to create this unique wine. The fruit was selected from specifically designated blocks within our vineyard estates in Osoyoos (90%) and Oliver (10%) where the porous soil forces the vines to search for nutrients. This struggle results in elegant and luscious fruit. Following fermentation and extended maceration, this wine was aged for 20 months in French oak barrels. 61 barrels produced.

VINTAGE REPORT

The 2016 harvest lasted 76 days and set records for being our longest harvest ever on record. The weather was 'optimal' with an early start to the season. April and May were warmer than average and bud break was three weeks early. The lack of heat waves in the summer kept sugar levels and phenolic maturity in sync so that ripening progressed slowly and predictably. The berries were firm and had perfectly healthy skins and therefore vivid, deep flavours, great acidity and excellent freshness. The harvest concluded on November 9th, marking an exceptional Okanagan vintage, and producing stunning wines for the 2016 vintage.

FLAVOUR PROFILE

On the nose, notes of ripe red cherries and fresh cassis bound from the glass with subtle expressions of fresh blackberry and leaf to support. The palate shows a great depth of intense ripe dark fruit with hints of dried herbs. The wine is structurally complete with fine and explicit tannins that support the powerful body resulting in a long, persistent finish.

VARIETALS | 38% Cabernet Sauvignon, 38% Merlot,
24% Cabernet Franc

ESTATE | 90% Osoyoos, 10% Oliver

FERMENTATION | Fermentation & extended maceration in small
French Oak Fermenters

MATURATION | Aged in French oak barrels for 20 months

CELLARING | Optimal until 2030

ABV | 14.5% **TA** | 6.0 g/L **PH** | 3.74

