FORT BERENS



MERLOT RESERVE

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LILLOOET BC VQA

SKU: 306071



42% Dry Creek Vineyard & 58% Red Rock Vineyard

Established in 2009, our vineyards are rooted on sagebrush covered bench land along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

In June 2021, we recorded the highest temperature (48c) ever. After the heat wave, the weather cooled down with more than average rain throughout the growing season. Our reds enjoyed nice long hanging time, which helped produce rich and bold flavours. Harvest yields were above average. Our more recently planted Red Rock vineyard helped grow our grape production and move us closer to our goal to become 100% Lillooet VQA.

WINEMAKING NOTES

Composition: 87% Merlot & 13% Cabernet Sauvignon

Handcrafted with 100% estate grown grapes from both our Dry Creek Vineyard and Red Rock Vineyard. The grapes were hand-harvested and sorted before destemming and crush. A 2-day cold soak allowed for additional fruit extraction before starting fermentation. For colour and flavour extraction, pumpovers were done every 4 hours with fermentation temperatures increasing to 28 degrees for peak extraction. After the completion of fermentation, a 3-day post maceration was done on the skins for further colour and fine tannin extraction. Grapes were gently pressed and then the wine matured in barrels for 15 months in predominately 2nd fill and 3rd fill French oak barrels.

TASTING NOTES

An elegant Merlot showing a combination of dark, red fruit including plums, mulberries, and blueberries, with hints of vanilla following through. A medium-bodied wine that has a soft and smooth structure, with a juicy finish.

TECH :	SPECS
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AVAILABILITY

Alc.: 14.4% pH: 3.77 TA: 6.1 g/l RS: 3.3 g/L Vegan: Yes

Production: 187 cases

Winery direct, select restaurants, retail stores

and grocery stores in BC UPC: 626990451136

Winery retail price: \$41.99 ex tax

