



2008 SELECT LATE HARVEST MERITAGE VQA FOUR MILE CREEK

The Vineyard

The 2008/2009 winter proved to be an excellent year for great dessert wines. The cold weather came a little earlier than expected and Cattail Creek Estate Winery set out to harvest the winter grapes on January 3rd at temperatures of -11.7°C (10.9°F) and once again on January 19th at temperatures of -11.5°C (11.3°F). These cold temperatures ensured the grapes were fully frozen on the vines and therefore, would only yield the richest juice.

The Winery

This wine is a blend of 50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. Once the temperature had increased slightly, the Cabernet Franc, Cabernet Sauvignon and Merlot grapes for the Select Late Harvest were pressed. With the slightly warmer temperatures of the grapes, the juice released was just slightly less concentrated however, incredibly complex resulting from the natural freezing and thawing process undergone by the grapes on the vines throughout the fall and early winter. Each grape variety was vinified separately starting with a very long, slow pressing, after which the juice underwent cold settling and fermentation was carried out in stainless steel tanks to create a wine with wonderfully fresh fruit flavours. Before bottling, the wine was blended together. The colour in the wine is produced exclusively through the natural maceration of the pulp of the grape with the skin as the grape hangs on the vine for such a long period of time before it finally freezes and is harvested.

The Wine

This wine exhibits enticing aromas of candied sour cherries and red raspberries with a spicy, minty finish. The palate is elegant yet the balance of acidity and sweetness make it very approachable and versatile. This wine would be great served on its own as a dessert but try it with chocolate desserts, rhubarb crisp, berry fools and cheesecake. Drink now or age up to 8 years. Serve chilled. Sweet

The Accolades

Scored 90 on www.wineaccess.ca, website of Wine Access magazine by John Szabo (September 2008).

"The Select Late Harvest Meritage shows spicy cinnamon, red and black currant fruit, pepper and mint on the nose. Medium weight, sweet yet nicely balanced by taut acidity. I really like the blackcurrant focus on the finish. Keep thinking about duck terrine. 90 points." David Lawrason, Wine Access Buyer's Guide, February 4, 2010.

Alcohol/Volume: 11.0%
Residual Sugar: 148.8 g/L
Sugar Code: 15

Total Acidity: 7.8 g/L
Cases Produced: 207 cases
Availability: Winery Only