

MISSION HILL FAMILY ESTATE

COMPENDIUM

Okanagan Valley BC VQA

The Legacy Collection represents Proprietor Anthony von Mandl's vision to showcase the Okanagan Valley's diverse microclimates. Each wine is the pinnacle expression of more than three decades of viticulture, sustainable farming, and winemaking experience in our estate vineyards.



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 (61%) and Oliver (39%) 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 13 months in French oak barrels. 51 barrels produced.

VINTAGE REPORT:

The 2011 vintage fit a theme of 'late to start and late to finish.' The growing season began cooler than usual which delayed bud burst. Late spring rains followed by warm weather facilitated aggressive vine growth and dense canopies. Our vineyard crews were proactive by hedging vines and removing selected leaves and laterals at the base of the grapevine shoots to improve airflow and sunlight around the clusters; all in pursuit of quality. The cumulative growing degrees in August and September were the highest ever recorded, so ripening was continuous and harvest commenced in late September. After a cool and reluctant season, canopy management and patience rewarded us with a farming year that produced fantastic wines with delightful fruit profiles, lower sugars and great balanced acidity.

TASTING NOTES:

The 2011 Compendium is sourced from some of our top vineyard parcels along the Osoyoos and Black Sage Benches. Rich and full bodied this wine has great colour, elegance and ripe fruit exhibiting smooth concentration. The nose is a lovely balance of cedar, dark chocolate, black plum, raspberries and blackberry jam. With ample tannins and fresh acidity, this wine will cellar well and be a perfect foil for rich meats or game.

WINEMAKER'S NOTES:

44% Cabernet Sauvignon, 43% Merlot, 13% Cabernet Franc
Alcohol: 13.5% | Total Acidity: 5.8 g/l
Hand harvested from Osoyoos (61%) & Oliver (39%) vineyards in October 2011
Fermentation & extended maceration in small French Oak Fermenters
Aged in French oak barrels for 13 months | 51 barrels produced
Bottled on December 18, 2013



2011 COMPENDIUM