

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 (95%) and Oliver (5%) 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 14 months in French oak barrels. 103 barrels produced.

## VINTAGE REPORT:

The 2012 season started well and early Spring conditions were settled with a couple of chilly mornings, but no frost damage. Bud break was nearly on time, but June brought cooler weather with consistent, intermittent rainfall – nearly half of the normal annual precipitation. A warm and dry summer ensured ideal fruit development resulting in slightly reduced workloads in our vineyards. Yields were spot-on and summer pruning (leaf-thinning, etc.) was not as involved as in previous years. Veraison took place under nearly ideal conditions that lasted from mid-August to the end of September. The continuation of mild, sunny autumn weather allowed the grapes to develop thick skins and gave rise to expectations of flavourful, extracted wines. Cabernet and Merlot flavours in particular were well developed at an earlier stage of sugar ripeness than in previous years, allowing us to harvest earlier and setting up the winemaking team to create wines that reflect the personality of the vintage, and of course, Mission Hill.

## TASTING NOTES:

The 2012 Compendium is distinctive, with black currant, Italian plum aromas and flavours up front, but also displays blackberry, wild herb and star anise notes. Elegant and concentrated, this wine presents a core of fruit accented by youthful tannins that will soften in the short term.

## WINEMAKER'S NOTES:

42% Cabernet Sauvignon, 41% Merlot, 17% Cabernet Franc  
Alcohol: 14.2% | Total Acidity: 5.6 g/l  
Hand harvested from Osoyoos (95%) & Oliver (5%) vineyards in October 2012  
Fermentation & extended maceration in small French Oak Fermenters  
Aged in French oak barrels for 14 months | 103 barrels produced  
Bottled on December 09, 2014



2012 COMPENDIUM