

MISSION HILL FAMILY ESTATE

QUATRAIN

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.



QUATRAIN is four lines of verse that we interpret as four varietals giving balance and structure to this wine. We painstakingly managed each vine from distinct blocks to ensure perfect ripeness and opulent flavours from our vineyard estates in eastern Osoyoos (87%) and the Black Sage Bench in Oliver (13%). This unique cuvée was fermented in small, specially designed French oak fermenters. It was aged in French oak barrels for 15 months. 42 barrels produced.

VINTAGE REPORT:

The 2014 vintage started well and was near perfect with some calling it the “best ever”! Winter and spring rains followed by encouraging July weather allowed the vines to focus on berry-set along with growing bunches. Hot weather in the summer months and an absence of rain saw the vine respond appropriately, with canopies in excellent balance, however, well thought out drip irrigation was a saviour this year, allowing the vines to maintain sufficient health to ripen. The dry, warm and hot summer produced good growth permitting all varieties to ripen with excellent balance. Cooler autumn months along with further assistance by rigorous leaf plucking and bunch thinning helped promote distinct varietal flavours. When the Okanagan's warmest and driest growing season concluded on November 4th, it was judged as challenging but ultimately rewarding. Vineyards lived up to their pedigrees producing outstanding wines for the 2014 vintage.

TASTING NOTES:

Our 2014 Quatrain is highlighted by dark cherry, violet, dark plums and baking spice. This full-bodied and dense red is incredibly well balanced with fine tannin, elegant structure and a lengthy finish.

WINEMAKER'S NOTES:

44% Merlot, 28% Syrah, 14% Cabernet Franc, 14% Cabernet Sauvignon

Alcohol: 14.5% | Total Acidity: 5.8 g/l

Hand harvested from Osoyoos (87%) & Oliver (13%) vineyards in October 2014

Fermentation & extended maceration in small French Oak Fermenters

Aged in French oak barrels for 15 months | 42 barrels produced

Bottled on August 12, 2016

2014 QUATRAIN