



MISSION HILL

FAMILY ESTATE

LEGACY COLLECTION 2017 QUATRIN

The Ultimate Expression of the Okanagan Valley.

QUATRIN 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 Estate vineyards in Osoyoos and Oliver. This unique cuvée was fermented in small, specially designed French oak fermenters. It was aged in French oak barrels for 18 months. 42 barrels produced.

VINTAGE REPORT

The 2017 harvest, lasting 66 days, was one of extremes. The harvest started later than anticipated, with a cool, wet spring. However, a record-breaking dry spell followed in July and August, with temperatures well above seasonal norms. This warm, dry summer resulted in a crop of small, concentrated berries that should produce wines of exceptional depth and intensity. The harvest concluded on October 30, yielding a crop reminiscent of the incredible 2009 vintage.

FLAVOUR PROFILE

Lush and firm, distinctive aromas of wild strawberry, ripe red plum, and rose pedals bound from the glass. The palate delivers an intense core of ripe blueberry followed by accents of white pepper and cinnamon bark. The wine is structurally complete with fine and explicit tannins that support the long, persistent finish.

VARIETALS | Syrah (44%), Merlot (25%), Cabernet Franc (24%), Cabernet Sauvignon (7%)

ESTATE | 90% Osoyoos East, 10% Black Sage

FERMENTATION | Fermentation & extended maceration in small French Oak Fermenters

MATURATION | Aged in French oak barrels for 18 months

CELLARING | Optimal until 2030

ABV | 14.8% **TA** | 5.8 g/L **PH** | 3.74

