



MISSION HILL

Family Estate

LEGACY COLLECTION 2012 COMPENDIUM

The Ultimate Expression of the Okanagan Valley.

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.

VINTAGE REPORT

The 2012 season started well and early Spring conditions were settled with a couple chilly mornings with no frost damage. Bud break was nearly on time, but June brought cooler weather with intermittent rainfall – nearly half of the normal annual precipitation. A warm and dry summer ensured ideal fruit development and yields were spot-on. 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. 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.

FLAVOUR PROFILE

Our 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.

VARIETALS | Cabernet Sauvignon 42%, Merlot 41%,
Cabernet Franc 17%

ESTATE | 95% Osoyoos, 5% Oliver

FERMENTATION | Fermentation and extended maceration
in small French oak fermenters

MATURATION | 426 days in French oak barrels

CELLARING | Optimal until 2026

ABV | 14.2% **TA** | 5.6 g/L **PH** | 3.79

