



MISSION HILL

Family Estate

LEGACY COLLECTION 2014 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 in Osoyoos (89%) and Oliver (11%) 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 15 months in French oak barrels. 36 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.

FLAVOUR PROFILE

Our 2014 Compendium offers a great entry – with blackcurrant, cedar, anise and vanilla bean. This vintage is incredibly structured and polished with silky tannin and tremendous tension throughout. Excellent depth and an elegantly long finish.

VARIETALS | 45% Cabernet Sauvignon, 37% Merlot,
16% Cabernet Franc, 2% Petit Verdot

ESTATE | 89% Osoyoos, 11% Oliver

FERMENTATION | Fermentation & extended maceration in small
French Oak Fermenters

MATURATION | Aged in French oak barrels for 15 months

CELLARING | Optimal until 2028

ABV | 14.5% **TA** | 5.8 g/L **PH** | 3.72

