



MISSION HILL

FAMILY ESTATE

LEGACY COLLECTION 2019 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 and Oliver, 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 eighteen months in French oak barrels.

VINTAGE REPORT

The 2019 growing season began with near perfect seasonal conditions followed by a fall and winter of cold extremes. The spring conditions carried through to the summer, with the consistently warm weather encouraging healthy vine growth, even flowering, and a concentrated fruit set. During veraison, unseasonal rainfall occurred throughout September followed by a cold October. These challenges were navigated expertly by our viticultural and winemaking teams. Crops were lower than average, allowing for flavor development and natural acid retention with balanced sugar accumulation in the berries.

FLAVOUR PROFILE

A humble yet confident wine, profiling ripe blueberry, blackberry, and cedar aromas which are underlined by a subtle floral note. The palate is embraced with deep tannins that lead to vibrant cassis, and white pepper flavours which linger through the mid palate, accompanying a long and silky finish.

VARIETALS | Cabernet Sauvignon (47%), Cabernet Franc (30%), Merlot (21%), Petit Verdot (2%)

APPELLATION | Okanagan Valley BC VQA

ESTATE | 79% Osoyoos East, 21% Oliver

FERMENTATION | Fermentation & extended maceration in small French oak fermenters

MATURATION | Aged in French oak for eighteen months

CELLARING | Optimal until 2035

ABV | 14.5% **TA** | 6.0 g/L **PH** | 3.62

