



MISSION HILL

FAMILY ESTATE

LEGACY COLLECTION 2019 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 eighteen months.

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 bold and attractive wine, with a bouquet of dark red fruit on the nose with subtle baking spice, vanilla, cigar, and charred oak proceeding. The palate delivers vibrant layers of dark cherry, black current and clove characteristics, balanced with a silky tannin structure and a persistent finish.

VARIETALS | Syrah (47%), Merlot (27%), Cabernet Franc (20%), Cabernet Sauvignon (5%), Petit Verdot (1%)

APPELLATION | Okanagan Valley BC VQA

ESTATE | 100% Osoyoos East

FERMENTATION | Fermentation & extended maceration in small French oak fermenters

MATURATION | Aged in French oak for eighteen months

CELLARING | Optimal until 2032

ABV | 14.5% **TA** | 5.9 g/L **PH** | 3.68

