



CASES PRODUCED **102**

BOTTLE SKU **43784**

BOTTLE UPC **626990460138**

LAB REPORT

PH >	3.5
TA >	6.7
RS >	1.1
ALC	13%

PLACE AN ORDER

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Small Batch

BIG LOVE

HARVEST NOTES

This Merlot was sourced from a vineyard located in the heart of the South Okanagan between Oliver and Osoyoos. The grapes are situated on the western side of the valley and 100 meters south west of lake water. This unique microclimate is home to some serious heat with vineyard temperatures hitting 40C on the regular. These grapes were cared for with the same sustainable practices as our estate Farm and were harvested on a beautiful sunny morning in the second week of October.

WINEMAKER'S NOTES

Once the grapes hit the crush pad they were fermented in small, $\frac{1}{2}$ ton lots and cold soaked for 10 days. They were punched down three times a day and then gently basket pressed and aged in 25% new French Oak for 11 months. This wine was given a lot of attention (think gravity flow and little-to-no pumps).

TASTING NOTES

Fruit forward is almost an understatement. This Merlot is all raspberry jam and Black cherry on the nose and delivers even more raspberry and a blast of plum on the palate. The balanced acidity of this wine makes it super food-friendly and we love it with pizza, pork and pasta of any kind.

FARMHOUSE SERIES

The quality of these wines is no accident. The reality is, when we say, 'small batch, big love', we really mean it. We have always been passionate about quality. Our grapes are picked by hand, basket pressed, and bottled with care. The small batch nature of our production can be challenging but it also helps us ensure quality at every step of the process.