

# SUNROCK

VINEYARDS



## PRODUCT INFORMATION

Winemaker Dave Carson  
Size 750 mL  
Product# 576181

## TECHNICAL ANALYSIS

Alcohol/Vol  
pH 3.64  
Residual Sugar 3.2g/l  
Total Acidity 6.7 g/l  
Oak Aging 18 months

## TIER 1

2015

## MERITAGE

VQA Okanagan Valley

## HARVEST

The growing season was a few weeks ahead of schedule with an earlier start for bud break. The summer was nice and hot which allowed for steady sugar accumulation in the grapes. The later part of summer and early fall brought slightly cooler temperatures, which allowed the flavour development to catch up to the sugar levels. The red wine grapes were allowed to hang longer on the vines in order to further the development of both flavors and tannins. This extra hang time helped develop both complex and intense fruit flavors as well as full, lush tannins.

## WINEMAKING

The grapes were harvested at their peak ripeness, softly crushed and then fermented in open tank fermenters. They were gently punched down multiple times daily to extract the colour and flavour from the skins. The wine was pressed off and then went through ML fermentation in oak barrels. Aged for approximately 18 months in a blend of French and American oak.

Merlot 37%, Cab Franc 32%, Cab Sauv 31%

## WINEMAKER'S NOTES

Aromas of cassis and dark stone fruit with rich velvety oak notes, some graphite and complex spices. The palate is equally complex with spices, cassis, dark cherry, dark chocolate, and smokey oak notes. The firm tannins are surrounded with a bright acidity and completes with a long finish.

## FOOD PAIRINGS

The 2015 SunRock Meritage is a full-bodied wine with elegant structure, and versatility. It is perfect when served with classics such as, roast beef or pork, broiled lamb chops, braised venison, and rich stews; try it with chicken enchiladas in classic Molé, or spaghetti Bolognese.

[sunrockvineyards.com](http://sunrockvineyards.com)