



**2006**  
**MERITAGE VQA**  
**\$24.99**

Alcohol 13.5%  
Residual Sugar 2.9 g/l  
CSPC 533208  
PID 1053610

## ABOUT THE WINE

The grapes for our Meritage come from a variety of vineyards through the south Okanagan, including Malbec from our home vineyard. After primary fermentation was done in open top stainless steel tanks the wine was aged in a combination of American and French oak for 12 months.

## TASTING NOTES

A complex wine from beginning to end with a bouquet of red and black berry fruit, spice, earth and well-integrated oak. This is a medium to full-bodied wine with flavours of berries, spice, and oak. Silky tannins and a soft elegant mouth-feel with oak, spice and fruit in perfect balance.

## FOOD PAIRINGS

A wonderful match with mild blue cheese or 2 to 4 year old Canadian cheddar, prime rib with Yorkshire pudding and gravy, beef tenderloin tip stew and Proscuitto wrapped Caribou tenderloin.

## ABOUT THE WINERY

Red Rooster Winery is located above Okanagan Lake on the Naramata Bench, just north of Penticton. This area is famous for its southwestern exposure and unique microclimate.

Our winery was originally located north of our current location, where we released our first wines from the 1997 vintage. The current winery was opened in June 2004. The tasting room and gallery displays local artists' work throughout the year.

And why a rooster? Because the winery's founders kept Rodiseland Reds in Switzerland; because roosters are good luck symbols in many cultures; and because roosters have a long association with wine (for example, the rooster is the symbol of the Chianti region of Italy).

## CRITICAL ACCLAIM

2007 All Canadian Wine Championships - SILVER

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