



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 home is a winery that brings together the craft of winemaking, a love of local (and sometimes offbeat) art and a taste for delicious seasonal foods.

ABOUT THE WINE

The grapes are hand-picked from select vineyards and lots which exhibit the potential to go into our top wines. Our Reserve Merlot is blended from the best Merlot barrels identified by our winemaker. It is fermented in an open top fermenter, hand-punched daily to break surface cap and undergoes malolactic fermentation and aging in mainly new and older American oak barrels, along with a few French oak barrels, for 14 months. For added depth of flavour this Reserve Merlot is blended with 5% Malbec, 5% Cabernet Franc and 5% Cabernet Sauvignon. Limited production of 437 cases.

TASTING NOTES

Medium ruby colour with a slight brick red rim. A developing bouquet of smoke, oak, leather, mushroom, strawberry and licorice. A medium-bodied Merlot with silky tannins and almost sweet flavours of black cherry, oak, spice and smoke. The dry lingering finish shows notes of smoke, sweet spice, black cherry and strawberry. Enjoy now through 2012.

FOOD PAIRINGS

Excellent with winter stews; braised meats; beef brisket; mushroom lasagna; game birds such as pheasant and quail; meat pies.

ANALYSIS

Alcohol 13.5%
Residual Sugar 4.5 g/l
TA 6.5 g/l
CSPC# 208330
PID# 1054232

2007

merlot reserve

\$29.99