



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

We source the grapes for our Merlot from five vineyards across the south Okanagan, allowing us to blend complementing characteristics of each area and vineyard. Primary fermentation was done in open top stainless steel tanks, followed by malolactic fermentation and aging in a combination of 90% American and 10% French oak barrels for 10 months.

TASTING NOTES

This rooster is sleek and suave. Smoky plums, allspice, cherry and earth notes rise from the glass upon swirling. This dry, medium-bodied Merlot fills the mouth with juicy red berries and a touch of spice. Red fruits, clove and allspice linger through on the finish. Enjoy now through 2012.

FOOD PAIRINGS

Excellent as a cool evening sipping wine, or enjoy with grilled steak and sautéed mushrooms, duck breast in a red wine reduction, pheasant, roasted quail, and prime rib.

ANALYSIS

Alcohol 14%
Residual Sugar 2.5 g/l
TA 6.2 g/l
CSPC# 498808
PID# 1054384

2008

merlot

\$18.99