



2007
merlot

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 food.

ABOUT THE WINE

We source the grapes for our Merlot from five vineyards across the south Okanagan, allowing us to blend complementary 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 American and French oak for 8 months.

TASTING NOTES

Garnet colour with a bouquet of ripe strawberry, cherry and raspberry fruit complemented by barrel aging notes of sweet vanilla, sweet oak and delicate spice. A medium-bodied wine with moderate acidity and silky tannins. Plenty of red fruits fill the mouth upon sipping this wine, while red currants, raspberries and a touch of spice linger on the finish.

FOOD PAIRINGS

Excellent as a cool evening sipping wine or serve with 1 year old Canadian cheddar; grilled steak with mushrooms; duck breast; prime rib; pheasant.

ANALYSIS

Alcohol 14%
Residual Sugar 2.5 g/l
TA 7.5g/l
CSPC 498808
PID 1060247

