

2020 MERLOT

On the Black Sage Bench in Oliver BC, vintner and family farmer Gina Fernandes Harfman combines her passion for winemaking with her family's four generations of experience farming the South Okanagan terroir, to put forth a small lot lineup of wines that perfectly exemplify their vintage. At her woman-owned and run Nostalgia Wines, Gina invites you to make moments with what she has captured in the bottle, and create tomorrow's memories.

TASTING NOTES

Enjoy notes of ripe cherry, juicy plum, dried cranberry, and baking spices as this velvety wine flows across your palate. The supple tannins are lifted by fresh acidity, making it a great wine for food.

FOOD PAIRING

Try it with duck breast (crispy skin a must!), beef Bourguignon, French onion soup with plenty of Gruyère, or dark cuts of turkey with cranberry sauce.

AWARDS

Gold Medal (92 points), and the top scoring Merlot in the 2024 WineAlign National Wine Awards of Canada.

VINTAGE & WINEMAKING NOTES

The low yields and excellent fruit quality resulted in an exceptional 2020 vintage. The wines have intense flavour profiles, higher acidity and moderate alcohol levels. These attributes are great for pairing with food. Grapes are hand-picked, then hand-sorted before a very gentle pressing. Aged in 22% new oak barriques (50% French and 50% American), and 78% neutral oak (100% French) for 16 months.

TECHNICAL NOTES

Varietal Composition: 95% Merlot (58% Farinha Vineyard, Osoyoos, 37% Home Vineyard, Oliver), 5% Cabernet Franc (Farinha Vineyard, Osoyoos)

Alc./Vol.: 14.1% | **pH:** 3.39 | **TA:** 6.4 | **RS:** 0.6 g/L

Production: 212 cases

Note: Unfiltered, will contain sediment

Serving Temperature: 16-18° C

Cellaring Potential: Enjoy now - 2028

