



## Deep Creek Wine Estate - 2003 Merlot / Cabernet Sauvignon

Multiple Silver medal winner on international competitions



These Merlot and Cabernet Sauvignon grapes come from a 10-year old plantings, grown in Osoyos and make this particularly smooth and rich red wine. There is little Cabernet Sauvignon planted in British Columbia, partly because it requires optimal vineyard sites and a lot of heat units, but in warm, long years like 2003, the results can be very rewarding. The grapes were harvested on October 20, 2003 at 23.8% and 24.5% sugar, and fermented on the skins for eight days, giving the wine firm tannins, deep color, and good structure. The wine was barreled down into 3-year-old French oak, in which it matured for 18 months, before going back into stainless steel. It was not fined, to preserve as much of the full aromas and flavors as possible.

All winemaking practices at Hainle Vineyards are to the Huber family wine purity law of 1856. This means no chemicals low sulphite levels, and minimal fining and filtration, among other practices.

The aromas are full of cherry; cocoa and black pepper notes, with hints of leather and tobacco. The mouth feel is round and firm, with well-integrated tannins -- giving the wine a long cellar potential. Many full-flavored dishes would match well with it, from grilled steaks and vegetables, to spicy Asian dishes, and even to chocolate-based desserts.

This wine is drinking very well now, and it should cellar nicely until at least 2020.

This wine is sold directly at the winery, in a number of selected restaurants, hotels and lodges.

Harvest	October 20, 2003
Avg.sugar	23.8 - 24.5
Bottling	April 2005
Cases	450
Alc/Vol	13.9 %
Residual sugar	1.0 g/l
Acid	6.0 g/l
Cellar Potential	until at least 2020