



2004 Merlot
2004 MERLOT

TASTING NOTES

Bounty Cellars 2004 Merlot is 100% Merlot from prime bench lands overlooking the crystal waters of Osoyoos Lake in the South Okanagan. The bold aromas leap from your glass with layers of dark berries and plums, woven with warm spices and rich dark chocolate. This is a colossal Merlot, with a gorgeous, lush and never-ending finish. The barrel aging for 22 months in American oak contributed to the exceptional smooth shape and warm feel of this wine. We enjoyed it immensely with hard cheeses and Irish lamb stew. Drink now or cellar through to 2010.

SUGGESTED FOOD PAIRINGS

Our 2004 Merlot offers enough tannin to pair well with rich lamb chops and it also has soft herbal nuances which pair well with any fresh herbs you may use in your cooking. For vegetarian options enjoy robust mushroom cheese lasagna with this Merlot.

#30619 \$18.95/bottle \$227.40/case

WINEMAKER'S NOTES

Harvest Date: October 2004
Blend: 100% Merlot

PH: 3.84
T.A: 5.75g/1
R.S: 0.16g
Alc./Vol: 14.5%

Vinification: Barrel aged for 22 months. Thirty percent new American Oak barrels and 70% were one to three-year-old American Oak barrels.

