

SEE YA LATER RANCH



2016

PING MERITAGE

BC VQA OKANAGAN VALLEY

HARVEST

The beginning of spring 2016 saw very hot temperatures, which brought an early start to the growing season. When the temperatures dropped later in the spring, there were some concerns over berry development. Our skilled and dedicated vineyard team was able to minimize the loss. The ensuing hot summer days and cool evenings contributed to a great balance of fruit flavours and acidic notes in our whites, while the early start to the season allowed our reds to stay on the vine longer and develop a softer, delicate profile with well-rounded tannins.

WINEMAKING

The grapes were crushed, destemmed and fermented in stainless steel tanks for 14 days. The wines were pumped over twice daily during fermentation and then went through malolactic fermentation. The wine was aged in a blend of French and American oak barrels for about 14 months before racking off and blending them together.

TASTING NOTES

The bouquet is a fabulous blend of cassis, dark tree fruits, red berries, baking spice, and smoky toasted oak. The palate is rich and full with flavours of cassis, red and dark fruits, and mocha notes. The tannins are medium in intensity with a long finish and a nice balanced acidity.

FOOD AND WINE PAIRING

Pair with roast beef, T-bone steak, grilled lamb, meatball pasta and bold cheese such as sharp cheddar, parmesano reggiano, and asiago.



TECHNICAL NOTES

Alcohol Volume	14%	Total Acidity	6.08g/L
pH Level	3.88PH	Release Date	August 2018
Residual Sugar	4.2g/L		

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