

Équinose Meslot 2021

Plums, Blackberry, Cedar, Chalky, Mineral, Grippy, Assertive

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal new world, equal old world.

Équinoxe Merlot is a single vineyard wine sourced from a specific block of 20+-year-old vines on the mid slopes of the south end of the Golden Mile. Since 2008 (the first vintage of this wine) the wines resulting from this special vineyard show great flavor intensity and very firm tannins, regardless of the vintage. Morning sun and afternoon shade allow the grapes to retain acidity that is harmonious and keeps the wine from being flat or overbearing. The nose dances with a myriad of nuances and flavors and the palate highlights plum and blackberry with a long finish of cedar and mocha. This is a truly impressive wine. The sheer high quality of the fruit and style of winemaking creates a wine that will age gracefully for 10+ years.

RECOMMENDED FOOD PAIRING

Meat-Based: Intensely flavored marinades with your choice of steak would be a great accompaniment. Rosemary and garlic-rubbed rack of lamb is a favourite.

Plant-Based: Marinated tofu steak with vegan BBQ sauce or vegetable meatballs with roasted red pepper sauce are delicious with this wine.

GRAPE VARIETY: 100% Merlot

REGION: The Golden Mile

VINEYARD: La Feuille D'Or

SOIL TYPE: Alluvial Fan; Silt, clay and angular large gravels

AGE OF VINES: 29+ years old

YIELD: Average of 3.4 tons/acre

PRODUCTION: 150 cases
ALCOHOL: 14.8%

CLARIFICATION: Unfined, lightly coarse filtered

AGING: 19 months in French oak barrels, 0% news

