



ARROWLEAF



Solstice Reserve 2009

Winemaker's Notes

The 2009 Solstice Reserve is a blend of 60% Merlot and 40% Zweigelt grown on the steep, gravelly slopes of Suncrest Vineyard in Okanagan Centre. This wine reflects its origins through low yields in the vineyard, minimal handling and slow maturation techniques. It is aged in French oak barrels for twelve months and bottle-aged for an additional six months prior to release.

Tasting Notes

Rich and dense, it displays aromas of raspberry, cherry and plum and a subtle note of black pepper. The palate is full-bodied and generous, providing plenty of ripe fruit through to the finish. This unique and age-worthy blend is our signature red wine.

Food Pairing Suggestions

A wine that takes its time to show its best also deserves the same of its food. This calls for real barbecue - slow cooked and wood smoked pork, beef or lamb. For those in a rush it also pairs just fine with grilled steak.

Technical Information

Varietals: 60% Merlot, 40% Zweigelt
Region: Okanagan Centre
Vineyard: Suncrest
Aging: 12 months in French oak barrels
Wine pH: 3.93
Wine Acidity: 6.0 g/l
Residual Sugar: 2.6 g/l
Cases Produced: 220
Price: \$28.00
CSPC: 761155
UPC: 626990113140