

SEE YA LATER RANCH



2019

PING MERITAGE

BC VQA OKANAGAN VALLEY

HARVEST

Spring was very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off early September through November. Being situated high atop of the valley, our Hawthorne Mountain Vineyard was kept free of botrytis due to the high winds keeping fruit relatively dry. 2019 is a big year for Riesling, Chardonnay, and Pinot Noir with later ripening varietals having more of a lighter approach.

WINEMAKING

The grapes were picked at peak ripeness and then fermented in stainless steel tanks. The wine was pumped over twice daily for two weeks before being pressed off the skins and then transferred into specially selected French and American Oak barrels to age for 16 months.

TASTING NOTES

There are rich aromas of cassis, earthiness, toastiness, hints of vanilla and mocha. The palate is rich with dark cherries, black currants, sweet toastiness and some hints of spice. The tannins are soft and approachable and the acid perfectly balanced. The finish is long and juicy. A crowd favourite, indeed!

FOOD AND WINE PAIRING

This wine is the perfect accompaniment to roast beef, t-bone steak, grilled lamb and pasta with meatballs. Or, pour a glass and pair it with bold cheeses such as sharp cheddar, parmesan and asiago.

TECHNICAL NOTES

Alcohol Volume	14.4%	Total Acidity	6.8 g/L
pH Level	3.8 PH	Release Date	2021
Residual Sugar	2.4 g/L		

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Please enjoy responsibly.