



MISSION HILL

FAMILY ESTATE

OCULUS 2020

The Ultimate Expression of the Okanagan Valley



An **OCULUS** was first used by the Romans in buildings like the Pantheon - a window in a dome or wall to the outside. At Mission Hill, our oculus provides the only natural light into our underground barrel cellar, blasted out of volcanic rock that is otherwise hidden from the world. Our complex Oculus Bordeaux-style wine is the result of meticulous selection in the vineyard estate with grapes that have been specifically nurtured for this rare wine.

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| VARIETAL: | Merlot (49%), Cabernet Sauvignon (24%), Cabernet (22%), Petit Verdot (5%) |
| APPELLATION: | Okanagan Valley BC VQA |
| VINEYARD: | Osoyoos (90%), Oliver Black Sage (10%) |
| MATURATION: | Nineteen months in French oak |
| CELLARING: | Optimal until 2035 |
| TECHNICAL | ABV: 14.0%, TA:6.5 g/L, PH: 3.52 |

VINTAGE REPORT:

Average Okanagan spring temperatures began the 2020 growing season with unusual periods of cold and wet weather. Colder periods progressed into the early spring contributing to a marginal fruit set; however, as the season progressed into the summer months, we regained our highly celebrated Okanagan conditions. The consistently warm weather following the spring was essential for encouraging healthy vine growth, even flowering and a healthy fruit set, producing good growth permitting all varieties to ripen with excellent balance and incredible flavour intensity. The ripening period was near perfect as a result of the warm, dry summer conditions extending through autumn.

FLAVOR PROFILE:

Fresh and elegant, the Merlot grape variety is prominent in this blend, imparting rich flavors of both red and blue fruits. The Cabernet Franc provides a subtle herbaceous undertone that enriches the wine's complexity. The Cabernet Sauvignon brings balance to the wine, supporting its length on the palate. Finally, the Petit Verdot contributes to the wine's structural composition.

