Why We Make It

The Milepost Merlot is the avatar of a season. Starting in 2011 we began to make this wine selectively in singular years that showed intrigue and promise. With low intervention winemaking and a light touch in the field, the Milepost Merlot changes from season to season, always reflecting the nature of the year that it's grown in. In 2016, that nature was bright, elegant, and extremely graceful.

Tasting Notes

Opens on the nose with beautiful floral and fruit aromatics, reflecting the light oak with a hint of cola. On the palate, plum preserve, strawberry, and cherries and cream balance on a fine structure with clean, light tannin. Pair with sweet asian BBQ pork or baked yams with white pepper.

Vintage and Winemaking

2016 was a balanced season, cooler than 2015 which had been the previous vintage of Milepost. The 2016 vintage boasts more aromatic development in a cooler, crisper body than the hot 2015 edition. Two clones of Merlot are combined in this wine, balancing fruit notes with tannin and complexity. In winemaking, the Milepost was aged 12 months primarily in neutral French oak but for a single new barrel used to reinforce the wine’s vivacity. Being sealed under screw cap, this wine will grow comfortably through at least 2025.

Cases Produced 588

Alcohol 14.3%  Total Acidity 6.51 g p/l
pH 3.49  Residual Sugar 3.17 g p/l

$21.90
Includes 5% GST and 10% PST
SKU 810606