



## 2012 “OM” (Organic Meritage)

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Notes of blackberry, black cherry, plum, cedar box, vanilla and black pepper

### **Winemaker's Notes**

The conditions in 2012 were perfect for the growth and ripening of Cabernet Franc grapes, which was nature's hint to produce a meritage blend that showcases this under-appreciated grape.

A blend of 56% Cabernet Franc, 30% Cabernet Sauvignon, 11% Merlot and 2% Malbec, aged in French and American oak barriques. Unfined and unfiltered. Cellaring and decanting highly recommended

### **Food Pairing Notes**

Pair with grass-fed beef, truffle risotto, hard cheeses or dark chocolate

### **Awards**

Gold Medal - 2015 Intervin

### **Technical Notes**

Total Acidity: 6.5 g/L  
Residual Sugar: 0.8 g/L  
pH: 3.53  
Alcohol: 13%

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\$59.99/bottle