



SUMMERHILL
PYRAMID WINERY

Summerhill Chalice

88

“An unusual wine that blends Merlot icewine with late harvest Merlot, Riesling and Chardonnay aged out of doors (in barrel) and baked in the sun. Rich, round and sweet but balanced with fine acidity. Very nutty, cherry jam, rancio, orange peel and wood flavors with a long finish. A curiosity and a creative use of ice wine to get the wine sweet without fortifying the base wine with brandy. “ - Anthony Gismondi



Best of Category – Desserts and other sweets. All Canada Wine Championship

CUVÉE

Merlot, Chardonnay, Pinot Noir, and Zweigelt Late Harvests. 100% Organic.

APPELLATION

Okanagan Valley BC VQA

VITICULTURE

Grapes left on the vine for the November-January season combined to create a gorgeous dessert wine.

VINIFICATION

Vinified in old oak barrels that baked in the sun for six years oxidized and concentrated the wine, giving it a rich tawny texture and a high alcohol content, not unlike Madeira.

TASTING NOTE

Deep and aromatic with an inviting nose of tropical sun-dried fruit, candied ginger and orange peel with dates, figs and toasted hazelnuts. Refreshing on the palate with hints of candied lemon-lime and sun-dried fruit marmalade that turn nutty on the finish.

PAIRING SUGGESTION

Enjoy as a chilled aperitif or at room temperature as a digestif. Black forest cake, pecan pie or a group of friends compliments this decadent wine extremely well.

pH: 3.71
TA: 8.3g/L
RS: 51 g/L

SKU 468090

12xmL

16% alc.



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Summerhill Pyramid Winery
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