

MAYHEM

2021
Anarchy Merlot



Mayhem Wines is a collaboration between two established wine industry siblings - Terry Meyer Stone of Anarchist Mountain Vineyards and her brother JAK Meyer of Meyer Family Vineyards, along with their respective spouses Andrew Stone and Janice Stevens.

Established in 2018, Mayhem Wines continues to evolve producing small batch, quality wines that are expressive of each vintage. With a focus on aromatic whites and bold reds, we aim to create wines with personality that captivate and drive memorable wine experiences.

THE VINTAGE

The 2021 vintage started off well; however, June presented extremely hot temperatures creating some challenges with many temperature fluctuations. In the vineyards, tonnages were down by about 35% on average but we were able to stay on top of our canopy management and irrigation scheduling which resulted in great quality, small berries with concentrated flavours. These optimal fruit flavours can be seen in the 2021 Anarchy Merlot.

THE VINEYARD

The fruit was hand-picked on October 13th from Anarchist Mountain Vineyard in Osoyoos, BC which is located 1,700 feet above the valley floor overlooking the town of Osoyoos. Home to Terry and Andrew for 12 years, this vineyard is nestled on the side of a mountain and surrounded by sage brush and desert scrub. The merlot was planted in 1994 by the Mauz family. Grown on silt and sand deposits from the glacial movements of many years ago, this block is irrigated using natural spring water from a cave in the side of the mountain.

THE WINE

Every glass of wine tells a story. It starts with the land, down to the soil, the vines, the vintage, the farming, and most importantly, the people. It carries a sense of character and personality from those who have helped farm the fruit, to those who have helped craft the wines in the cellar. To allow the sense of place and true characters of the wine to shine, we like to take a hands-off approach during winemaking. The fruit was destemmed into stainless steel, open top fermenters where it received a 5-day cold soak before a natural fermentation took place. The wine spent a total of 30-days on skins before only the free run juice was taken and aged in 53% new French oak and 47% seasoned oak for 11 months. After it went through a natural malolactic fermentation in the Spring, the merlot was blended with 2% cabernet franc and returned to barrel for a further 9 months of aging. It was bottled unfined, and unfiltered in late Spring of 2023, spending a total of 20 months in barrel.

TASTING NOTES

There is a complexity on the nose which displays aromas of dark plums, sour cherries, black tea, and cedar along with spices reminiscent of Autumn, such as cloves, cinnamon, and star anise. The palate reveals ripe red cherries and bramble berries enveloped by grippy, but powdery cocoa tannins counterbalanced by a gushing rush of acidity. Enjoy this wine now or over the next 3-5 years.

PAIRS WELL WITH

Seared duck breast with Okanagan cherries and Port sauce.

pH – 3.54

TA – 6.71

RS – 0.15 g/L

Alcohol – 14.40%

120 cases produced

Every life well-lived deserves a little Mayhem!
MAYHEMWINES.COM

PRODUCED UNDER LICENSE OF MEYER FAMILY VINEYARDS #302084

4287 MCLEAN CREEK RD, OKANAGAN FALLS

250.497.8443

WWW.MAYHEMWINES.COM

INFO@MAYHEMWINES.COM

@MAYHEMWINES