



DISCOVERY SERIES

East-West Cabernet-Shiraz

VQA NIAGARA – OKANAGAN

2011

HARVEST

NIAGARA The 2011 vintage had a cool, rainy start offering good soil moisture. Record July heat levels brought the growing season back on line. The challenges of a rainy harvest season were managed by strategic picking and vineyard management with Chardonnay and Pinot Noir. Riesling and Pinot Grigio (Gris) showed good aromatics. Mild dry temperatures and abundant sunshine in November allowed for the later ripening reds, Merlot and Cabernet Franc, to achieve their maximum potential.

OKANAGAN The 2011 vintage had a cool, rainy start offering good soil moisture and effectively shortened the harvest window down to only eight weeks. This created a very compressed and busy vintage ending in early November. Fortunately a very warm, sunny August and September allowed the vines to provide adequate maturity. Early shoot and bunch thinning and leaf removal were key to achieving ripeness in this cooler than normal year. Obtaining fruit ripeness without too much sugar has offered us balanced wines with good colour and structure without excessive alcohol. Wines from the 2011 vintage reflect good fruit and wine purity allowing for true varietal character.

WINEMAKING

Grapes were harvested from two distinct viticulture regions in the Niagara Peninsula and the Okanagan Valley. Fermented separately in their respective wineries, the wine was aged in both French and American oak for 15 months. The Okanagan portion of this wine was shipped to and blended at Inniskillin Niagara in preparation for bottling. The wine was blended at a ratio of 54% Cabernet Franc and 46% Shiraz. The total blend consists of 54% Niagara juice and 46% Okanagan juice.

WINEMAKER'S NOTES

This dual variety blend shows notes of toast, vanilla and white pepper spice. On the palate flavours of black cherry integrate well with the soft approachable tannins.

FOOD PAIRINGS

Pairs well with traditional prime rib; robust game dishes; juicy BBQ steaks and burgers; rosemary infused leg of lamb; root vegetables; red pepper soup; aged cheddar cheeses.



PRODUCT INFORMATION

Size	750 mL
Product#	988346
Availability	Select Wine Rack locations, and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	13.5%
pH	3.49
Residual Sugar	3.5 g/l
Total Acidity	6 g/l

RELEASE DATE

Jun 2013