



NIAGARA ESTATE SERIES

Cabernet Merlot

VQA NIAGARA PENINSULA 2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds-Merlot, Shiraz, and the Cabernets- with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

These two classic varieties were harvested from select vineyards in the Niagara Peninsula. Upon arrival at the winery the grapes were gently crushed and de-stemmed then fermented at an average temperature of 25°C until dryness. The wine was racked and the must was then pressed and allowed to go through a complete malolactic fermentation while aging in both French and American oak until bottling.

WINEMAKER'S NOTES

Rich aromas of vanilla, toast and a touch of leather complement the bold flavours of juicy plum, black cherry and a subtle hint of spice.

FOOD PAIRINGS

Traditional Greek salad; BBQ burgers and sausage with Canadian classic poutine; pasta with Bolognese sauce and meatballs; charcuterie and cheese (cambozola, aged cheddar, gouda, asiago); smoked duck breast; pizza with vegetables and variety of cheeses.



PRODUCT INFORMATION

Size 750 mL
Winemaker Bruce Nicholson
Product# 627166

TECHNICAL ANALYSIS

Alcohol/Vol 13.5%
pH 3.64
Residual Sugar 4.87 g/l
Total Acidity 5.25 g/l
Oak Aging Yes