



NIAGARA DISCOVERY SERIES

# P3

VQA NIAGARA PENINSULA 2014

### HARVEST

The 2014 vintage reflects ideal ripening conditions which led to exceptional quality and flavours. The cool spring led into sunny and warm days, cool, clear nights, minimal precipitation and no humidity. Harvest began in mid-September with Pinot Grigio and finished in the first week of November. This allowed for strong varietal characteristics with Pinot Noir and the early white varieties of Pinot Grigio, Riesling and Sauvignon Blanc showing great aromatics from the ripe fruit. The late ripening reds of Merlot, Shiraz, Cabernet Franc and Cabernet Sauvignon benefitted from longer hang time where they were able to reach their maximum potential.

### WINEMAKING

The grapes for this blend were harvested from select vineyards in the Niagara Peninsula. All 3 varieties were fermented separately in stainless steel at a cool average temperature of 15°C. The final blend was then put together with 62% Pinot Gris 23% Pinot Noir and 15 % Pinot Blanc.

### WINEMAKER'S NOTES

This 3 Pinot blend boasts aromatics of strawberry and rhubarb while on the palate citrus flavours of lemon, lime and green apple compliment the crisp bright acidity.

### FOOD PAIRINGS

Great sipping and reception wine! Delicate summer salads such as baby spinach and strawberries; watermelon and cucumber with feta; fresh angel hair pasta with olive oil sauce; crispy vegetable spring rolls.



### PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	80003853

### TECHNICAL ANALYSIS

Alcohol/Vol	12.5%
pH	3.39
Residual Sugar	8 g/l
Total Acidity	6.86 g/l
Oak Aging	Yes