

ARTERRA



2016

EPOCA

VQA NIAGARA PENINSULA

HARVEST

A hot, dry summer provided ideal growing conditions for our Niagara grapevines, yielding very good quality in our fruit. An early harvest, starting at the beginning of September, with the daytime heat nicely complemented by cool evenings allowed the grapes the perfect environment to develop both flavour and aromatics. The resulting wines boast great fruit flavours with no green notes, showcasing good balance and bright varietal expression.

WINEMAKING

The grapes for this inaugural vintage of Epoca were sourced from the Delaine Vineyard, one of the top vineyard sites in the Niagara Peninsula. The fruit was picked at optimal ripeness, with a portion being dried in the classic Italian 'Appassimento' style. The drying process took place under a consistent cool temperature for 21 days, creating intense concentration in the fruit. After drying, the fermentation process took place on the skins for 8 days, until the wine reached the desired balance of alcohol and residual sweetness. After 12 months on a combination of French and American oak the wine was blended and bottled.

WINEMAKER'S NOTES

With 20% of the finished wine being Appassimento, the 2016 Epoca is both rich and concentrated, with notes of ripe plum, raisins and raspberry are supported by intense vanilla bean, mocha and hints of graphite. On the palate this wine has a firm acidity and smooth tannins with layers of ripe red fruit, dried red berries and dark chocolate. The flavours linger on the long lasting finish.

FOOD PAIRINGS

Enjoy this wine with spiced game meat such as peppercorn crusted Bison fillet, pork ragu on pasta, classic beef stew, BBQ side ribs in a spicy sauce. This wine will be perfect with bold flavoured cheeses such as parmegiano reggiano or gorgonzola.

PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product#: 80067149

TECHNICAL ANALYSIS

Alcohol/Vol: 14.5%
pH: 3.56
Residual Sugar: 11 g/L
Total Acidity: 6.2 g/L
Oak Ageing: 12 months