



NIAGARA ESTATE SERIES

# Meritage

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 with 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

Both the Merlot and Cabernet Franc were harvested and fermented separately to produce this classic blend. After 14 days of skin contact the wine was pressed off and allowed to go through a complete malolactic fermentation. The wines were then aged in both new and older French and American oak for 12 months to enhance the structure before assembling the final blend.

## WINEMAKER'S NOTES

Aromas of tobacco and toasty vanilla complement the bold flavours of black cherry, plum and chocolate in this medium to full bodied red blend. This wine has a rich and smooth mouth feel boasting firm tannins that round out the lengthy and flavourful finish.

## FOOD PAIRINGS

Mushroom soup with goat cheese; roasted root vegetables; flat iron steak; smoked pulled pork or ribs; roasted turkey; strong flavoured hard cheeses; dark Ecuadorian chocolate, Roast Leg of Lamb with herbs, Beef stroganoff and porcini mushrooms



## PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	586388

## TECHNICAL ANALYSIS

Alcohol/Vol	13%
pH	3.53
Residual Sugar	4.5 g/l
Total Acidity	6 g/l
Oak Aging	Yes