



NIAGARA RESERVE SERIES

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

Grapes for this classic varietal were selected from a number of vineyards throughout the Niagara Peninsula. After crushing and de-stemming, the grapes were allowed to cold soak for 24 hours before inoculating and fermenting at an average temperature of 25° C until dry. Aged in both new and older French and American barrels for 15 months before racking to stainless steel to await blending and bottling.

WINEMAKER'S NOTES

Black currant, chocolate, vanilla and toast are evident in this expressive nose. This full bodied Merlot provides harmonious flavours of black cherry, plum and a touch of spice as the finish lingers against fine round tannins.

FOOD PAIRINGS

Beef Stew; Pasta with meat sauce; Rabbit Stew; Burger with Brie or Goat Cheeseffle.



PRODUCT INFORMATION

Size 750 mL
Winemaker Bruce Nicholson

TECHNICAL ANALYSIS

Alcohol/Vol 13.5%
pH 3.32
Residual Sugar 4.78 g/l
Total Acidity 6.64 g/l
Oak Aging YES