

## 2016 Cabernet-Merlot

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm
Grape Variety(ies)	55% Cabernet Sauvignon, 45% Merlot
Brix at Harvest	22.7
Alcohol Content	13.5%
Residual Sugar	8.2 grams per litre (dry)
Total Production	600 cases



### TASTING & FOOD NOTES

Intense notes of red currant, blackberry and black raspberry dominate the nose. Rich and ripe on the palate with firm, youthful tannins from the Cabernet Sauvignon and spiced plum, floral and cedar notes in the juicy mid-palate from the Merlot. Light oak ageing adds a pleasant toasted character. Although suitable for medium-term cellaring, it will also pair nicely now with grilled and roasted meats such as duck, lamb, beef and wild game. Enjoy this wine at 18-20 degrees in large Bordeaux-style glasses which will encourage the release of its multitude of flavours and aromas.

### WINEMAKING NOTES

Both varieties were handpicked from our Lakeshore Farm vineyard in the Creek Shores appellation of the Niagara Peninsula starting in early-October and ending in the first week of November. Both varieties were handled separately and after manual sorting, were crushed and destemmed, then fermented in stainless steel tanks with cold soak and post-fermentation skin contact totalling two weeks. The Cabernet Sauvignon was moved to 500 and 600 litre seasoned oak casks as well as second and third use French barriques. The Merlot was also aged in 600 litre seasoned oak casks. Both varieties underwent malolactic fermentation and were left on fine lees with regular rack and return over 9 months before bottling. This wine is lightly filtered.

### VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8<sup>th</sup> and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.