

## Red Palette 2016

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Merlot (62%) Cabernet Franc (38%)
Brix at Harvest	Average of 23°
Alcohol Content	13%
Residual Sugar	5 grams/litre
Total Production	1000 cases



### TASTING & FOOD NOTES

The best qualities of each variety are captured in this artfully assembled blend. Medium deep ruby hue with richly satisfying fruit compôte, licorice, dark earth, and cocoa flavours. Fresh and well balanced with rich mouth-feel and complexity. Tannins add lovely structure and frame to the wine. Enjoy alongside white and red meats, grilled, roasted or smoked. Also excellent with red pasta, pizza and mushroom dishes. This wine appreciates aeration so use a nice big glass and enjoy over two days.

### WINEMAKING NOTES

The grapes were harvested from our Lakeshore and June's vineyards in the Creek Shores sub-appellation of the Niagara Peninsula. Merlot was harvested first followed by Cabernet Franc a few weeks later in early October. All varieties were fermented separately in stainless steel with a very small portion moved to 2nd use 600L and 228L French oak barrels where they remained for 2 months for mellowing and oak flavour integration. The wines were then blended, moved back into stainless steel for further resting and flavour development. The wine was bottled in late April 2017.

### 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.