

Cabernet Merlot 2017

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm
Grape Variety(ies)	56% Cabernet Sauvignon, 44% Merlot
Brix at Harvest	22°
Alcohol Content	13%
Residual Sugar	7.5 grams per litre (dry)
Total Production	500 cases



TASTING & FOOD NOTES

Ruby red in the glass, the nose is intense with notes of candied red fruit, cassis, spice and rosemary. Rich and ripe on the palate with firm, youthful tannins from the Cabernet Sauvignon and spiced cassis and cedar notes in the juicy mid-palate. 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. Approximately ½ of 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 in July 2018 after light fining and filtration.

VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. 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.