

Expression Cabernet Merlot 2020

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Lakeshore Farm Vineyard, June's Vineyard
Varietal(s)	53% Cabernet Sauvignon, 36% Merlot, 11%
	Cabernet Franc
Brix at Harvest	23.8°
Alcohol Content	13.5%
Residual Sugar	3 grams/Litre
Total Production	783 cases of 12
Other Notes	Vegan-Friendly

TASTING NOTES

Bright garnet in the glass with intense aromas of cassis, damson plums and dark chocolate. The palate is dry but fruity, with ripe tannins, refreshing acidity and complex flavours of blackberries, vanilla and subtle spice. The finish is savoury and flavourful with light grip from the tannins and lingering vanilla. Enjoy with grilled red meats, rich meaty pasta sauces or hard cheeses.

WINEMAKING NOTES

Our Expression Cabernet Merlot is a blend of our two estate vineyards in Creek Shores, created to showcase both a perfect Expression of Niagara Cabernet Merlot and also of our winemaker's style! The grapes were harvested by variety between mid-to-late October (starting with the Merlot and then the Cabernet Franc) and mid-November (for the Cabernet Sauvignon) and were then crushed and transferred to stainless steel for primary fermentation over approximately 30 days. The wines were then pressed and transferred to a selection of 228, 400, 500 and 600 liter oak barrels of various ages for six months. Following this the final blend was assembled and the wine lightly fined and filtered prior to bottling in September 2021.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.