

Reserve Malbec 2020

Technical Information:

Appellation	Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	85% Malbec, 15% Merlot
Brix at Harvest	21.1°
Alcohol Content	13%
Residual Sugar	6.1 grams/Litre
Total Production	255 cases of 12
Other Notes	Vegan-Friendly



TASTING & FOOD NOTES

Dark ruby red in the glass with an intense nose of ripe blueberry, blue damson plum, bitter cocoa, black olive and violets. On the palate it is rich, ripe and full-bodied with flavours of dried blueberry, fresh pomegranate, kalamata olive, charcoal, leather, and a touch of smoky oak. The finish is long with dusty tannins and lingering acidity.

Enjoy with spice-rubbed rib eye or lamb rack, wild rice and dried blueberry salad with balsamic dressing, and olive tapenade. Drinking well on release but show further complexities with a few years in the cellar.

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.