



CREEKSIDE

2017 CABERNET MERLOT

WINEMAKER'S YADA-YADA

Some of the wines we make are all about a single vineyard site expressing itself while winemakers try to stay out of the way. Blending varieties and vineyards, on the other hand, allows us to play around a little, like a chef with a countertop of great ingredients. Ah, the possibilities! Combining Cabernet Sauvignon, Merlot, and Cabernet Franc is hardly trail-blazing stuff, but you would be amazed at how much we can change a wine with a 1% flip of the switch. It's an endlessly fascinating process.

WHAT TO EXPECT

Complex, elegant nose (like mine); black fruit aromas lead the way, along with wood spice and some earthy Old-World rusticity. Medium-bodied, with tannins that soothe you rather than smother you.

PRODUCTION DEETS

The classic Bordeaux blend: 29% Cabernet Sauvignon, 46% Merlot, 18% Cabernet Franc and 5% Petit Verdot (plus a smathering of Pinot because we can). Aged for 12 months in barrel before being blended to bottle.

ON THE TABLE WITH

All the savoury stuff. Grilled steak with herbed butter, shepherd's pie, lentil ragout with rosemary, pasta Bolognese, hard cheeses. & burgers, meaty or otherwise...

BY THE NUMBERS

Sugar: 3.0 g/L (very dry) • 13. alcohol Retail Price: \$15.95 • Licensee: \$12.45

LCBO #43110

www.creeksidewine.com

