



2011 REDSTONE CABERNET SAUVIGNON

VQA LINCOLN LAKESHORE

THE NOTES :

Named for its heavy red clay soil and large stones, the organically and biodynamically farmed Redstone estate vineyard is perfect for maturing late-ripening varietals like Cabernet Sauvignon. In 2011, adequate heat units and careful harvest scheduling resulted in optimal maturity and great flavour development for our Bordeaux varietals and our small-lot Cabernet Sauvignon is no exception! Expressive, the nose bursts with raspberry, red currant and a hint of violet. There's bright fruit on the palate as well as a hint of oak spice from 18 months spent in French oak.

THE PAIRINGS :

Structured yet fruit-forward, this Cabernet Sauvignon will pair well with hearty and rustic dishes. Try with meatballs in tomato sauce or gourmet meat loaf! Or enjoy it with a steak and Guinness pie or a pork roast with a root vegetable mash.

THE NUMBERS :

Varietal Profile	Brix at Harvest	Harvest Date
100 % Cabernet Sauvignon	23	Nov. 25, 2011

pH	3.65
Total Acidity	6.3 g/L
Residual Sugar	0 g/L
Alcohol	13%
Production	1,268 bottles
Cellaring	Drink through 2025