



2017 MERITAGE

THE APPELLATION:
VQA NIAGARA PENINSULA

THE HARVEST:
Nov 7 to 14, 2017

THE VARIETAL PROFILE:
60% Merlot
20% Cabernet Franc
20% Cabernet Sauvignon

THE NOTES:
A big bold red from the summer of 2017. This wine is full bodied with bold tannins and lots of structure and would benefit from decanting before serving, at least for the next couple of years. Aromas of cassis, plum and sweet wood are prevalent on the nose. The palate is alive with notes of black fruit, blueberries and tart raspberries and are soon followed by hints of savouriness.

THE PAIRINGS:
Truly a wine that is meant to be served with rich and substantial fare such as short rib ragu, blue cheese crusted strip-loin or your favourite stew recipe. Definitely a special occasion wine to be enjoyed special people.

THE CELLARING:
Drink now to 2027 or longer.

THE NOTES

pH	3.7
Total Acidity	6.83
Residual Sugar	0.0 g/l
Alcohol	13.0%
Brix at Harvest	23.0
Production	2,000

