

2015 RISERVA FAMIGLIA TRIVALENTE



Tasting Notes

A Bordeaux-style blend reserved for superior vintages worthy of its creation. A wine full of dimension due to the blending of Bordeaux's classic cultivars (Cabernet Franc, Merlot and Cabernet Sauvignon). The nose has great spicy aromas of black pepper, chocolate plus cinnamon and nutmeg complimented by ripe berry characters of blueberry and black fruits. The elegant cedar and vanilla characters are laced throughout the nose as evidence of careful oak management. The full-bodied palate presents gripping tannins in high concentration with a punch of black fruit characters such as blueberry, black cherry and black currants. Spices, tobacco and leather are also full on the palate. The dimensions continue into the extensive finish evolving into various tones of berries (especially blueberry), chocolate, spice and cedar.

Vintage and Terroir

The 2015 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains, leading to a slightly warmer than average summer. Established French varietals in the Niagara Peninsula had no issue with the lack of precipitation it fared quite well.

Viticulture

The "Riserva Famiglia" title is only given to wines produced in the best vintage years, which have passed a rigorous tasting panel. Made in the traditional appassimento style, vine-dried for 4 weeks past traditional still-wine harvest dates, and then rack-dried in a single layer for 20 days. Forced air circulation in the tobacco kiln allows the fruit to slowly dry, thereby not unbalancing organics, and giving the potential to create a textured and complex palate profile.

Yield (tonnes):	2.5 tonnes/acre (6 tonnes/ha)
Yield (litres):	1500 L/ acre (3700/ha)
Trellising:	Pendelbogen
Age of Vines:	20+ year
Vine Density:	1210/acre (300/ha)

Winemaking

Harvest date:	10/19/2015
Brix after drying:	27.7°
Fermentation:	Open-top stainless steel bins, with punch down twice per day for 4 weeks
Oak Treatment:	2 years in new French oak barriques

Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	50% Cabernet Franc, 35% Merlot, 15% Cabernet Sauvignon
Production (L/cases):	4000 cases (6 bottle)
Alcohol:	16.0% ABV
Residual Sugar:	4.9g/L
Total Acidity:	5.9 g/L
Cellar capacity:	Now till 2027
Service:	15-18° C
Availability:	Winery/ Online (www.pillitteri.com/)