



# 2019 CABERNET MERLOT

## WINEMAKER'S YADA-YADA

Harvested from several premium vineyards across the Niagara Peninsula. Immediately crushed to tank for a 4 day cold soak before inoculating with yeast. Fermented at warm temperatures in tank and then aged in barrels for 12 months.

## 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.

## 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

**Production:** 5700 cases  
**Sugar:** 6.0 g/L    **Alcohol:** 12.3%  
**pH:** 3.60        **TA:** 6.60 g/L

## PRODUCTION DEETS

**Pick Date:** October 19, 2019 - November 8, 2019  
**Fermentation:** Stainless Steel  
**Bottling Date:** January 13, 2021

