## 2017 CABERNET MERLOT



## **Tasting Notes**

A classic blend of Cabernet and Merlot, this wine is very approachable while also being well structured. On the nose there are aromas of dark cherry, raspberry jam, red plum, licorice and black pepper along with nutmeg, toast and vanilla from ageing in oak barrels. These traits repeat on the palate and are presented alongside soft tannins, a smooth texture and wonderful balance between fruit and oak derived characteristics. There is also great acidity which keeps the palate fresh and lively while also making this wine pair well with a variety of dishes.

## Vintage and Terroir

The 2017 vintage began with a mild January, with precipitation in the region above normal- rain, not snow was a factor for the beginning of the year. February was warm, and above average temperatures, including record- setting days were common. Spring and summer also saw warm temperatures accompanying high volume precipitation. Southeastern Ontario saw heavy rainfall toward the tail-end of July and beginning of August, however, sunny day interruptions allowed grapes to keep maturing and keep fungal bacterial infections at bay. September saw steady warm and dry conditions, which continues throughout October and November, leading to ideal conditions during regular harvest. Icewine harvest began mid-December, with temperatures dropping below -8° C. Overall, 2017 can be classified as a good vintage, with growth cycles moderated by homeostatic weather.

## **Technical information**

| Appellation:    | VQA Niagara Peninsula          |
|-----------------|--------------------------------|
| Blend:          | 80% Cabernet Franc, 20% Merlot |
| Production:     | 1050 cases (12 x 750mL)        |
| Alcohol:        | 13.0% alc./vol.                |
| Oak:            | 12 months                      |
| Residual Sugar: | 3.8 g/L                        |
|                 |                                |

**Food pairing:** Enjoy this wine with foods higher in protein, starch and salt, as to soften tannins and acidity- think pepper-crusted steak, salty bakes potatoes, salt and pepper baby back ribs or grilled garlic-parmesan zucchini.

Cellar capacity:2021+, best enjoyed youngService:15-18° CAvailability:Winery / Online (www.pillitteri.com) / Licensed Restaurants throughout Ontario

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