



LAKEVIEW  
CELLARS

## 2016 Cabernet Sauvignon

### *VQA Niagara Peninsula*

#### GROWING SEASON AND HARVEST

- ❖ The 2016 season had above normal growing degree days, the highest since 2009 for Niagara and below normal seasonal rainfall. The biggest weather impact in 2016 was the drought conditions across all appellations and above normal temperatures continuing into the winter months.
- ❖ The year started off warmer than the previous two years with average temperatures from January to March. Temperatures between June and August started to warm up in Niagara. In August, temperatures were substantially above normal. September, October and November continued that trend.
- ❖ In terms of rainfall, the 2016 growing season was very dry which was beneficial to grape quality. This season provided some challenges throughout the entire year, despite these challenges, quality yields were achieved.

#### WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 30 days in stainless steel tanks
- ❖ Aged in oak barrels

#### WINEMAKER'S TASTING NOTES

This wine displays a brilliant burgundy colour that boasts notes of blackberry, spice, and oak aromas on the nose. Followed by a pleasing array of flavours on the palate including cassis, vanilla, and well-integrated oak tones. This Cabernet Sauvignon is well balanced red which will allow it to be cellared for 5-7 years.

#### FOOD SUGGESTIONS

Enjoy this Cabernet Sauvignon with Rosemary Braised Lamb Shanks.

**SUGAR**  
6 g/l

**ALCOHOL**  
13%

**SIZE**  
750mL



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