

2012 RISERVA FAMIGLIA Trivalente Appassimento



Tasting Notes

Modelled after the Left Bank region of Bordeaux (ie. Cabernet Sauvignon dominant blend), this wine is the crème de la crème of our portfolio. Big, concentrated and complex, this can be enjoyed now or laid to rest for a few years. On the nose are notes of blackberry, dark cherry, liquorice, cedar, tobacco, vanilla bean, spice. Full bodied palate has firm but velvety tannins, and flavours of sweet berries, plums, mint, coffee, and earthy notes. Pairs well with mature cheese, stews, lamb and game.

Terroir

The 2012 vintage was a near perfect vintage for the Niagara Peninsula. Lots of heat, sunshine and just the right amount of rain created ideal conditions for growing all of our Bordeaux varietals. Cabernet Sauvignon is among the most difficult to ripen in Niagara as it requires the longest growing season. The conditions in 2012 gave us ideal conditions to ripen our Cabernet Sauvignon grapes, one of the core varietals in our signature Trivalente blend.

Production

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 harvest dates and then rack dried in a single layer for 26 days. Dried in an ambient environment with forced air circulation to allow the fruit to slowly dry. Small batch fermented and aged in french oak for 2 years.

Technical Information

Appellation VQA Niagara-on-the-Lake
Blend 50% Cabernet Franc, 30% Cabernet Sauvignon, 20% Merlot
Production 2000 bottles
Alcohol 15.5%
Residual Sugar 4 g/L
Total Acidity 5.8g/L

Drink 2030+

Serving Temperature 16-18°C, decant for 30+ minutes