

2015 EXCLAMATION CABERNET SAUVIGNON



Tasting Notes

An exceptional wine produced with minimal intervention from exceptional fruit. This vintage of Exclamation Cabernet Sauvignon showcases aromatics rooted in black cherry, blackberry jam, cooked strawberry, ginger snap, liquorice, juniper and cedar, with subtle dark chocolate (70%) and vanilla. The palate mirrors the nose, but with focus on ripening blackberry and blueberry, with undertones of liquorice and resinous oak. Mid-palate acidity integrates well with tannin profile, and primary fruit is pronounced after two years of barrel maturity. With minimal time, this wine will showcase the hallmarks of an outstanding Niagara red.

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. 2015 represented a typical summer in Niagara, known for developing good, if not great fruit and acid characteristics in still and sparkling wines.

| | |
|-------------|---|
| Soil: | Queenston red shale, with high deposits of clay, sand and silt |
| Climate: | Lake effect macroclimate allows for greater differences between daytime and nighttime temperatures |
| Topography: | Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment. |

Winemaking

| | |
|------------------|---|
| Brix at Harvest: | 22.6° C, sourced from 4 vineyards, within the Niagara-on-the-Lake sub-appellation |
| Fermentation: | Open-top stainless steel bins, with punch down once per day for 4 weeks |
| Oak Treatment: | 100% aged for 24 months in used and neutral French Oak |

Technical information

| | |
|-----------------------|-------------------------|
| Appellation: | VQA Niagara-on-the-Lake |
| Blend: | 100% Cabernet Sauvignon |
| Production (L/cases): | 3663/ 407 |
| Alcohol: | 14% ABV |
| Residual Sugar: | 3.8g/L |
| Total Acidity: | 5.9 g/L |

Food Pairings: When considering food pairings, look to higher in salt and acid, as it will lower the perceived dryness and bitterness in this wine. If adventurous, spicy foods will heighten tannin and acid, but also increase perceived chilli-based heat in the food. Recipes such as smoked beef brisket, or cider and maple roasted pork belly bring salt and protein to mellow tannin, thereby creating a balanced mouth feel. Spicy and protein based dishes like spicy ginger Szechuan beef or spicy Korean marinated pork have elements to depress tannin, but also increase dryness and the spicy quality of the food. Complexity allows this wine to also be paired with cheese and charcuterie, with notable examples such as aged cheddar, Mimolette or Manchego, alongside Prosciutto, pancetta coppa, chorizo and Genoa.

| | |
|------------------|--|
| Cellar capacity: | Now till 2025+ |
| Service: | 15-18° C (if drinking prior to September 1, 2018 full bottle decant for 3+ hours) |
| Availability: | Winery/ Online (www.pillitteri.com/) Licensed Restaurants |