

2012 Exclamation MERLOT



Tasting Notes

Rich aromas of raspberry, chocolate, cherry, and an underlying hint of black liquorice fill the nose. On your palate, you'll find a medium-bodied wine with silky smooth tannins and flavours of black pepper spices, forest berries and home made strawberry jam. Vanilla notes come from the 2 years of aging in 100% French oak barrels. Well rounded with a supple, medium length finish.

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. The Merlot varietal grows particularly well on our winery property where it has made it home for 20+ years. One of the favourite varietals of owner Gary Pillitteri, the family takes great pride in cultivating this red grape. Widely known for its soft and supple texture, our 2012 Merlot exemplifies all of the characteristics of traditionally great Merlot's.

Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Merlot
Production	1200 Bottles
Alcohol	13.5%
Residual Sugar	5 g/L (LCBO Sugar Code 0)
T.A.	6.80
pH	3.59

Drink Now to 2020+

Serving Temperature 16 to 18 Celsius

Food Pairing Suggestions

Enjoy with lamb, pork or pan-seared duck with cherry-port sauce, and pasta