



2014 ELEVATION CABERNET



Appellation: VQA Niagara Escarpment

Varietal: 67% Cabernet Franc, 33% Cabernet Sauvignon

Alcohol Percentage: 12.5 %

LCBO Sweetness Descriptor: Dry

Residual Sugar g/L: 5.7 gr/L

Brix at Harvest: 21.51°Bx

Total Acid g/L: 6.98 gr/L

Cases Produced: 1855

Drinking Through: Drinking through 2026+

Oak Treatment: aged with oak for 15 months

Service Temp.: 17 - 19 °C

Bottle Size: 750ml

Decanting: 20 minutes

Description:

How do you elevate a class champion?

Introduce a game changing element.

This is exactly what has happened to our 2014 Elevation Cabernet as the fruit for this vintage was processed through our new optical sorter. As you raise the glass to your nose an old friend will “smile” back but with a noticeable increase in energy and a concentration. The deep berry notes, dark chocolate and aged cedar are comforting and familiar but the complexities within those characters and in the spaces that surround them will take you by surprise. A full, graceful structure on the palate easily bears the new weight of the wine and somehow makes all of the interlaced nuances more accessible. This is a champion reborn.

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