2012 Meritage Reserve
VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ Winter and early Spring were mild across Southern Ontario and a warm March help the vines begin an early growth cycle
- ❖ A few threats of frost occurred in April, but the rest of spring was warm & dry and crop was maturing ahead of schedule by end of June.
- ❖ Summer weather remained hot and dry with above normal temperatures, creating a fast paced growing season with most grapes ripening a few weeks ahead of a typical vintage.
- ❖ Harvest conditions were close to perfect & began early for most growers (mid-August).
- ❖ 2012 provided wonderful conditions for grape growing & promises to produce some exceptional wines and set the stage for some interesting and less common varietals to show well.

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WINEMAKING TECHNIQUES

Our Cabernet Sauvignon, Cabernet Franc and Merlot grapes were selected from high quality Niagara vineyards and harvested in late October. Following, the grapes were gently pressed in pneumatic style presses, transferred to stainless steel tanks and fermented on their skins for 30 days. Each wine was then transferred to a combination of 70% French and 30% American oak barrels which created soft, toasty notes in the wine. The wine was stored in these barrels for several months before being blended, cold stabilized and bottled.

WINEMAKER'S TASTING NOTES

Smoky and rich, this wine shows deep tobacco and earthy characters upfront with cedar spice and ripe dark berry fruit aromas creating a complex and inviting aroma. The palate is rich with medium tannins and lightly peppered black fruits. Oak spice, black cherry and cassis follow through to an elegant finish of vanilla with mocha undertones.

FOOD PAIRINGS

Rich and full bodied this wine will pair with a variety of dishes. Try this Reserve with Beef Wellington, grilled flank steak or simply pair with a sturdy aged cheddar cheese.

TECHNICAL DATA

Blend Ratio: Cabernet Sauvignon 38%, Merlot 33%, Cabernet Franc 29%.
Alcohol: 13.0%
Residual Sugar: 9 g/L