



2013 Cabernet Sauvignon

VQA Ontario

GROWING SEASON AND HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- ❖ June and July were both warm, with humid periods. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.
- ❖ September started with some spotty hail causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- ❖ 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Ontario vineyards
- ❖ Harvest: October 29-30, 2011
- ❖ Fermented on the skins for 30 days
- ❖ Blended and aged solely in 100% American Oak for 12 months

WINEMAKER'S TASTING NOTES

Ruby red in colour, this medium to full bodied Cabernet Sauvignon displays notes of sweet red cherry, tobacco leaf, and black pepper on the nose. The palate has characteristics of cherry, pine, clove, spice with a long lingering finish and strong tannins. A young red that should be cellared for 2-4 years or decanted to drink now.

FOOD PAIRINGS

This Cabernet Sauvignon will pair well with sturdy cheeses such as aged white cheddar or creamy Havarti. Enjoy with roasted duck, eggplant parmesan or grilled portabella mushrooms.

TECHNICAL DATA

Alcohol: 12.5%
Brix at Harvest: 21.1

AVAILABILITY

Winery Boutique

PRICE

\$13.95

SUGAR

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