

## MERLOT RESERVE 2007 VQA FOUR MILE CREEK

### The Vineyard

This wine is made from 100% Merlot grapes which were harvested on October 15, 2007 at amazing physiological ripeness due to the phenomenal weather conditions during the growing season and harvest in 2007. In order to achieve optimal Merlot characteristics the vines were bunch thinned in order to reduce the crop load for each vine and the leaves surrounding the fruit was selectively removed to prevent shading, while ensuring enough leaves to maximize sugar production and ripening of the grapes.

### The Winery

The Merlot grapes were approximately 95% destemmed and gently crushed before being transferred into small tanks for skin contact and fermentation. The grapes remained on the skins for 9 days during which the skins were manually punched down three times per day. Once skin contact was

completed, the must was pressed and the wine transferred into 225L French and American oak barrels to complete fermentation. The wine underwent malolactic fermentation in these barrels and aged for a total of 15 months. Seventy-five percent of the barrels used for this wine were French Oak (combination of Nevers and Allier forests) with the remaining 25% being American Oak (Northern Appalachian forests). Forty percent of the barrels were new, 50% of the barrels were one year old and the remaining 20% of the barrels were two year old. This wine was a selection of the best lots of Merlot during and after fermentation as well as the best barrels during the aging process.

### The Wine

This red wine exhibits intense fruit characteristics of bumbleberries, black raspberries, dark plums, red currants and highlights of vanilla and allspice. Elegant with supple tannins and wonderful balance flavours of black raspberries and freshly ground coffee linger on the finish. This wine would be a great match with filet mignon, gorgonzola risotto and beef stews. This wine can be drunk now but will continue to develop in the bottle for up to 8 years. Serve cellar temperature.



## The Accolades

Canadian Wine Awards 2011 – Bronze Medal Winner

Ontario Wine Awards 2010 - Bronze Medal Winner

"For those of you on the hunt for more 2007 reds, and ones to lie down for a little bit ... this one's for you; on the other hand, if you have a decanter or a big glass and a big piece of meat - this one would be for you too. The aromas are smoky, black raspberry with hints of cocoa; on the palate there's the blackberry and smokiness with that cocoa wrapped in vanilla and all layered with a touch tannins for structure. – Rating: \*\*\*\*" Michael Pinkus, Ontario Wine Review, February 16, 2010.

"vibrant red, subtle fruit aromas (cherries/berries) and long aftertaste. Cellar for two years. 90/100" Hrayr Berberoglu, Wines Worlds Blog, March 2010

Alcohol/Volume: 12.5%  
Residual Sugar: N/A  
Sugar Code: 0

Total Acidity: 7.84 g/L  
Cases Produced: 112 cases  
Availability: Winery Only