

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

RED 2013

VQA Niagara Peninsula

THE VINEYARD

Weather conditions during the 2013 season were quite variable, but on average, the temperatures were close to normal and precipitation ranged from normal to a bit wetter than normal.

Spring was cool and wet ending with some isolated late frosts before moving quickly into hot weather. June and July were both warm, with humid periods and stormy conditions appearing often. After a wet mid-summer, August brought more stable weather, warm to normal temperatures and less rain. The grapes ripened more or less on schedule.

September was a pleasant, dry month which set the stage for harvest. Temperatures through September and October were slightly higher than normal but October was wet with higher than normal daytime temperatures and a higher than usual diurnal shift between daily highs and night time lows.

This wine is a blend of 72.3% Gamay Noir, 15.3% Merlot, 10.2% Cabernet Sauvignon and 2.2% Cabernet Franc .

THE WINE

A light- to medium-bodied red wine with intense, upfront aromas of juicy black cherries and fresh plums mixed with a sprinkling of vanilla, cinnamon and freshly ground black pepper. The tannins are soft and supple with no lingering bitterness on the finish. It is such a versatile wine matching well with everything from salmon and tuna to burgers, pizza and sausages. But don't overlook it when serving pastas in a tomato based sauce or beef dishes. Serve at cellar temperature.

Alcohol: 12.0%

Residual Sugar: 14.1 g/L

Case Production: 485 cases

Brix: 20.7° (Gamay Noir), 22.1° (Merlot), 22.4° (Cabernet Sauvignon) and 19.0° (Cabernet Franc)

THE WINERY

Throughout the winemaking process, each varietal of wine was vinified separately. After harvest, each grape variety was destemmed and gently crushed before being pumped into small, 1 tonne fermentation vessels. The must underwent 24 hours of cold soaking before being inoculated with yeast specifically chosen to accentuate the fruit characteristics of each grape variety. During fermentation each the cap in each vessel was manually punched down three times each day maximizing colour and flavour extraction from the grape skins. Once fermentation was completed and the caps dropped, the wine was pressed and settled before racking into 225L oak barrels. A combination of French and American oak barrels were used with a mix of 1 year old, 2 year old and 3 year old barrels. The wine aged in these barrels for 3 months to extract a touch of vanilla characteristics as well as some spicy oak notes. After ageing was completed, the barrels were blended together and bottled.

Retail Price: \$13.95

Licensee Price: \$12.45

Availability: Winery and LCBO

LCBO No.: 260356