

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

ESTATE SERIES MERLOT 2010

VQA FOUR MILE CREEK

THE VINEYARD

Winter and early spring were relatively mild and dry throughout southern Ontario in 2010. Precipitation, both snow and rain, was slightly lower than normal and average temperatures a bit above normal. Bud burst was about two weeks early being mid April in the Niagara Peninsula.

May was warm and summery with mean temperatures hovering 2° to 3° above normal and a number of high temperature records broken. Early season growth was rapid and healthy. Despite the heat, there was relatively little severe weather.

June saw normal temperatures, higher precipitation and severe weather, meanwhile, July was hot, sunny and perfect for maturing grapes. August was warmer and drier than normal. Conditions could not have been more perfect for ripening.

Thanks to the warm growing season, the grape harvest began approximately two weeks early. Warm dry conditions in September were ideal, allowing maximum flexibility to choose the best time for harvest. Consensus reigned in all regions that the 2010 vintage has tremendous potential for all varieties and that it would be a particularly promising year for the longer ripening varieties that are sometimes challenged by Ontario's climate.

THE WINE

Deep red colour with aromas of black cherries overlaid with ripe plums, dark chocolate and blackberries. There is a pleasing Christmas spice on the palate reminiscent of cloves, cinnamon and ginger. The ripe tannins accentuate the fairly full body of this wine. A wonderful wine to pair with gnocchi in a gorgonzola sauce, cherry smothered ribs or steak frites. Serve cellar temperature.

Alcohol: 12.0%

Residual Sugar: 4.3 g/L

Case Production: 306 cases

Temperatures cooled gradually into October with a smooth transition from the summer heat to warm days and cool nights and then to cooler mid-teen temperatures by late October. Harvest for table wines was completed by mid October.

The Merlot grapes were sourced from our Rickety Bridge Vineyard harvested on October 7, 2010 at 22.7°Brix.

THE WINERY

The Merlot grapes were destemmed and gently crushed before being transferred into small open top fermentors for skin contact and fermentation. The grapes remained on the skins for 19 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 oak barrels to complete fermentation. The wine underwent malo-lactic fermentation in these barrels and aged a total of 10 months. Seventy-two percent of the barrels used for this wine were French Oak (combination of Nevers, Allier and Tronçais forests) with the remaining 28% being American Oak (Northern Appalachian forests). Twenty percent of the barrels were new, 70% of the barrels were one year old and the remaining 10% of the barrels were two years old. The wine was blended and prepared for bottling on July 24, 2012.

Retail Price: \$18.95

Licensee Price: \$15.83

Availability: Winery Only