



2016 Cabernet Merlot

VQA Ontario

GROWING SEASON AND HARVEST

2016 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Ontario vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 14 days
- ❖ Aged in French and American oak barrels for 10 months
- ❖ Cold stabilized before being sent to bottling line

WINEMAKER'S TASTING NOTES

Inviting ruby in colour, this food friendly wine displays vibrant aromas of cherry and ripe, red berry fruits. The light oak aging comes through on the palate with light vanilla note complemented by cranberry, licorice and black pepper. Well structured with delicate tannins and a well-balanced acidity leading to a medium finish.

FOOD PAIRINGS

Try this wine with grilled beef kebobs, gourmet burgers (try lamb or bison burgers) or serve with a selection of hard cheeses such as blue cheese, Asiago, and fresh parmesan.

TECHNICAL DATA

Alcohol: 12.5%

Blend Ratio: 30% Cabernet Sauvignon, 40% Merlot, 30% Cabernet Franc

SIZE

750ml
1.5L

SUGAR

(0)
(0)

LCBO#

6395
146829



The Lakeview Wine Co.
(a division of Diamond Estates Wines & Spirits Ltd.)
1067 Niagara Stone Road, Niagara on the Lake, ON L0S 1J0
Tel: 905 641 1042 ~ www.LakeviewWineCo.com