



Discovery Series 2016 Cabernet Merlot

VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Ontario vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ 30 day maceration and hot fermentation period
- ❖ Gently barrel aged in French and American oak for 8 months
- ❖ Cold stabilized before being sent to bottling line

WINEMAKER'S TASTING NOTES

A mellow, medium bodied red with a nose of red berry fruit, cedar and smoke. The palate is round and soft, displaying characteristics that echo the bouquet and also include some raspberry, black currant, pepper and oak spice.

FOOD SUGGESTIONS

Pair this mellow red with a classic meatloaf topped with a red wine reduction, green beans and garlic mashed potatoes. Also a great companion to Fontina cheese fondue!

TECHNICAL DATA

Blend Ratio: Cabernet Sauvignon (50%), Cabernet Franc (25%), Merlot (25%)

Alcohol: 13%

SUGAR	SIZE	LCBO#
(0)	750 mL	53827

