

# Discovery Series 2013 Cabernet Sauvignon *VQA Niagara Peninsula*

### **GROWING SEASON**

- Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- June and July were both warm, with humid periods. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.
- September started with some spotty hail causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

# **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
- Cold stabilized before being sent to bottling line

### **WINEMAKER'S TASTING NOTES**

This wine displays a rich garnet colour that boasts cassis, plum, vanilla and oak aromas on the nose, leading to array of flavours on the palate including dark cherries, pepper, and well integrated oak tones. This Cabernet Sauvignon is a very well balanced red that can cellar 2-4 years.

## SUGGESTED FOOD PAIRINGS

Pairs well with rich pasta dishes, gourmet pizzas, fine cuts of roasted meats, strong cheese or with dark chocolate.

# **TECHNICAL DATA**

Cabernet Sauvignon (88%) Cabernet Franc (5%) Merlot (4%) Other (3%) Alcohol by Volume: 13%

**LCBO# SUGAR CODE SIZE** 415307 (0) 750 mL

