

# Discovery Series 2013 Merlot

# VQA Niagara Peninsula

# **GROWING SEASON AND HARVEST**

- 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 Niagara vineyards
- Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 21 days in stainless steel tanks
- Aged in a combination of French and American oak barrels for 13 months
- ❖ Blended and naturally cold stabilized before being bottled

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

A medium bodied red with notes of black currant, anise, plums & black cherries. The palate echoes the nose with the addition of cedar.

#### **FOOD SUGGESTIONS**

A perfect match to juicy T-bone steak grilled to medium rare or a hearty Angus Beef burger. Will also pair nicely with Italian food, especially a rigatoni in Pomodoro sauce.

# **TECHNICAL DATA**

Merlot 100%

Alcohol by Volume: 13%

**SUGAR CODE SIZE LCBO#** (0) 750 mL 214940

