



LAKEVIEW  
CELLARS

## 2013 Merlot

*VQA Niagara-on-the-Lake  
P.G Enns Farms*

### **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.

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

Along the Niagara Lakeshore are 7 Ha of Merlot that was planted in 1988 by the Enns family. These old vines deliver a full bodied Merlot that is dark purple in colour and expresses notes of blueberry and eucalyptus. The nose displays a rich palate of blackberries, raspberry, and a hint of almond nuttiness.

### **FOOD SUGGESTIONS**

This Merlot is crafted to pair with a wide variety of foods. Try it with grilled pork tenderloin or BBQ ribs.

**SUGAR**  
5 g/l

**SIZE**  
750mL

**AVAILABILITY**  
Winery



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