



LAKEVIEW CELLARS

2014 Cabernet Sauvignon

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2014. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ Harvest began about 10 days later than normal but was helped along by a good long stretch of dry, sunny weather. This carried in to October allowing all grapes to ripen and come in before the rather quick onset of colder fall temperatures.
- ❖ 2014 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 Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 30 days in stainless steel tanks
- ❖ Varietals were aged separately in oak barrels, then blended and put back in oak barrel to age further

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, anise, and well integrated oak tones. This Cabernet Sauvignon is a very well balanced red that can cellar 5-7 years.

FOOD SUGGESTIONS

Try this Cabernet Sauvignon with a prime rib roast and other fine cuts of beef, strong cheeses, or a slice of chocolate cheesecake!

SUGAR	ALCOHOL	SIZE
6 g/l	13.5%	750mL

