



2013 Meritage Reserve

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

Our Cabernet Sauvignon, Cabernet Franc and Merlot grapes were selected from high quality Niagara vineyards and harvested in late October. Following, the grapes were gently pressed in pneumatic style presses, transferred to stainless steel tanks and fermented on their skins for 30 days. Each wine was then transferred to a combination of 70% French and 30% American oak barrels which created soft, toasty notes in the wine. The wine was stored in these barrels for several months before being blended, cold stabilized and bottled.

WINEMAKER'S TASTING NOTES

Smoky and rich, this wine shows deep tobacco and earthy characters upfront with cedar spice and ripe dark berry fruit aromas creating a complex and inviting aroma. The palate is rich with medium tannins and lightly peppered black fruits. Oak spice, black cherry and cassis follow through to an elegant finish of vanilla with mocha undertones.

FOOD PAIRINGS

Rich and full bodied this wine will pair with a variety of dishes. Try this Reserve with Beef Wellington, grilled flank steak or simply pair with a sturdy aged cheddar cheese.

TECHNICAL DATA

Blend Ratio: 65%, Merlot, Cabernet Sauvignon 35%
Alcohol: 13.0%
Residual Sugar: 9 g/L



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