



SEASONS

DE SOUSA WINE CELLARS

2015 Baco Noir

VQA Ontario

GROWING SEASON AND HARVEST

- ❖ Winter and early Spring were mild across Southern Ontario and a warm March help the vines begin an early growth cycle
- ❖ A few threats of frost occurred in April, but the rest of spring was warm & dry and crop was maturing ahead of schedule by end of June.
- ❖ Summer weather remained hot and dry with above normal temperatures, creating a fast paced growing season with most grapes ripening a few weeks ahead of a typical vintage.
- ❖ Harvest conditions were close to perfect & began early for most growers (mid-August).
- ❖ 2012 provided wonderful conditions for grape growing & promises to produce some exceptional wines and set the stage for some interesting and less common varietals to show well.

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 15 days
- ❖ Aged in 100% American oak barrels for 12 months
- ❖ Blended, filtered, cold stabilized and then bottled

WINEMAKER'S TASTING NOTES

Aromas of plum, vanilla, blueberry and tobacco leaf dominate the nose while a palate rich in characteristics of cranberry & black cherry with hints of vegetal and smokey notes mingle in the mouth.

FOOD PAIRINGS

Baco Noir is known for exhibiting a balanced acidity and medium body making it great to pair with a variety of different cuisine. The soft smoky undertones are the perfect accompaniment to any barbecue; pair with charred ribs served with chipotle barbecue sauce or grilled chicken marinated in a medley of spices and served with fresh tomatoes, halved and grilled with garlic, basil and parmesan cheese.

TECHNICAL DATA

Blend Ratio: 100% Baco Noir
Alcohol: 12.5%
Residual Sugar: 5.0 g/l

AVAILABILITY

Winery Boutique

SUGAR

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