



Serenity is that feeling created by quiet conversations, easy smiles, magical moments with friends or simply your own personal oasis - **that's Serenity** - and exactly what this luxurious wine was created to be a part of.

Serenity Cabernet Merlot

VQA Niagara Peninsula

Varietals: 57% Cabernet Franc, 43% Merlot

Tasting Notes:

This smooth red is bursting with notes of ripe red berry fruit, black cherries, and plum. The palate is rich with flavours of cherry, pomegranate, hints of spice and smoky vanilla undertones.

Food Pairing:

Pair this Cabernet Merlot with NY striploin steak, a portobello mushroom burger with sweet potato fries, or a variety of cheeses and cured meats.

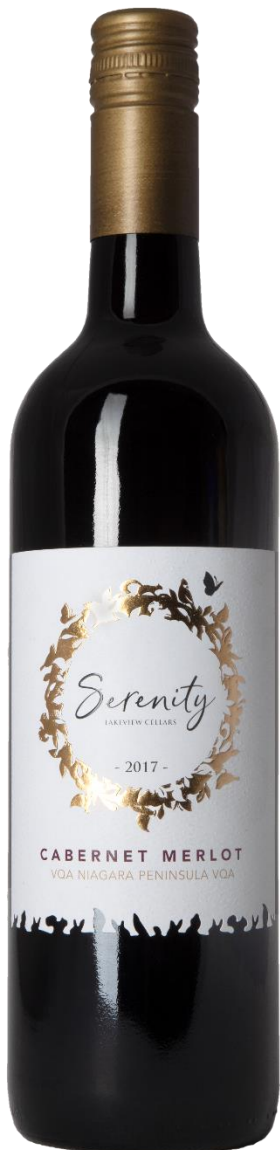
Wine-Making Techniques:

Grapes were harvested in late October into early November. The wine was left on its skins and underwent regular pump overs for 3 weeks. After fermentation, the wine was pressed, rough filtered and oak aged for 10 new and old oak barrels.

Alcohol: 13%

Residual Sugar: 5 g/L

TA: 5.7 g/L



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