



2014 Cabernet Sauvignon

~Kosher for Passover Certified~
VQA Niagara Peninsula

GROWING SEASON & 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.

WINEMAKER'S TASTING NOTES

Ruby red in colour, this medium to full bodied Cabernet Sauvignon displays bold notes of dark cherry, cocoa, and black pepper on the nose. The palate has characteristics of plum, cedar, and a hint of vanilla with a long lingering finish.

TECHNICAL DATA

100% free-run juice
Alcohol by Volume: 13 %

FOOD PAIRINGS

Try this food friendly Cabernet Sauvignon with slow-braised short ribs!

SIZE

750 mL

