



## ***Buona Notte Cabernet Sauvignon Icewine 2007***

**VQA Niagara River Sub-Appellation**

**\$99.95 / 375mL**

### ***Vineyard***

Area Planted: Taken from "Block 150," 2.15 acres / 0.87 hectares

Soil: Clay loam

Harvest Date: January 20<sup>th</sup>, 2008; 2AM-9AM

Brix: 40.2°

### ***Winery***

Picked at -11°C (-22°C with the windchill!), pressed over the next few days in similar temperatures. Must averaged 40.2°Brix while reaching as high as 46°. Fermented in stainless steel at 19°C for approximately 3 weeks. Aged for 6 months in stainless steel before being transferred to single water-treated French oak barrel [ideal for soft reds] for 10½ months. Made from the same wine which received 4 national and international medals in competition as of August 1<sup>st</sup> 2009.

### ***Bottle Statistics***

Varietal Content: 100% Cabernet Sauvignon

Alcohol: 11.1% alc./vol.

Residual Sugar: 239 g/L

Bottled On: June 22<sup>nd</sup>, 2009

Cases Produced: 48 (4.5L cases in 375mL bottles)



### ***Tasting Notes*** (6/23/2009)

Redefine elegance. An ethereal bouquet of allspice, mocha and cherry swoons to a luscious palate of warm chocolate drizzled over puréed strawberry, garnished with toffee and roasted pecan. Astonishing, haunting finish.