



Rosso 2007

VQA Niagara River Sub-Appellation

\$18.95 / 750mL

Vineyard

Area Planted: Six separate blocks totalling 3.61 acres / 1.46 hectares, only a portion of which used for final blend

Soil: Silty loam, clay loam, and sandy loam

Harvest Date: From Oct 4th to October 25th, 2007

Brix: 21.3° (averaged)

Titratable Acidity: 7.09 g/L (averaged)

pH: 3.13 (averaged)

Tonnes/acre: 3.5 (averaged)

Winery

All grapes destemmed and fermented separately; aged in separate lots. Gently used French oak used for the majority of cuvée. Crafted from selected barrels that emphasized fruitiness before force. Blended and settled in stainless steel prior to bottling.

Bottle Statistics

Varietal Content: 54% Merlot, 38% Cabernet Franc, 8% Cabernet Sauvignon

Alcohol: 12.2%/vol.

Residual Sugar: < 4g/L

Bottled On: May 27th, 2009

Cases Produced: 297



Tasting Notes (7/29/2009)

Niagara red done right. By using mature French oak, our signature house blend lets the sun-kissed fruit shine. Sweet plum, black cherry and blackberry are housed by softly tannic cedar. Very good grip on the palate suggests you get your rare steak ready.