



RIVERVIEW  
Cellars  
ESTATE WINERY

## Salvatore's Reserve Cabernet 2008

VQA Niagara River  
\$20.95 / 750 mL

### Vineyard

Area Planted: Cab. Franc Block 120 (0.79ac/0.39ha),  
Cab. Sauvignon Block 130 (0.79ac/0.39ha)  
Soil: Combination of silty and clay loams  
Harvest Date: October 21<sup>st</sup>, and 28<sup>th</sup> 2008  
Brix: 21.38° (averaged)  
Titratable Acidity: 7.58 g/L (averaged)  
pH: 3.4 (averaged)  
Tonnes Harvested: 2, cumulatively (1.33 Cabernet Franc, 0.66 Cabernet Sauvignon)

### Winery

The first reserve-tier blended red for *Riverview*. Fruit taken from on-site vines, with reduced crop-loads for more concentrated quality. Co-inoculated for primary alcoholic and secondary malolactic fermentations. Both grape varieties were fermented separately on the skins for seven days at 20-24°C before being gently pressed. Wine was transferred to new, 225L American oak *barriques* and subsequently aged for 12 months. Wine was blended, fined and filtered prior to bottling. Sealed under natural cork.

### Bottle Statistics

**Varietal Content:** 66% Cabernet Franc, 33% Cabernet Sauvignon  
**Alcohol:** 13% alc./vol.  
**Bottled On:** April 12<sup>th</sup>, 2010  
**Cases Produced:** 140 cases



★★★★★

Vic Harradine,  
Sommelier  
[WineCurrent.com](http://WineCurrent.com)

### Tasting Notes (4/30/2010)

Wine displays a dark ruby core, extending well to a purple-pink rim; minor opacity and medium-high viscosity. The nose generously gives many oak-derived qualities – gentle vanilla, mocha, and smoke – but also ripe blackberries and menthol. The medium-full bodied palate is very approachable in youth. Tannins are present, but round, and will make for an even smoother drink in a few years' time. Moderately acidic. The palate favours most of the aromatic qualities, but with some spiced meats, semi-sweet chocolate, and sour cherry. A classic match for peppercorn-roasted beef, rack of lamb with mint, or *cassoulet*. Sharp cheeses are a must.