

Experts' Tasting ~ 2013

March 2, 2013 – CCOVI, Brock University

**Your Host: April Kilpatrick, Sommelier, Windows by Jamie Kennedy
and VQA Promoter Award winner, 2006**

FLIGHT #1 – *R.E.S.P.E.C.T.*

(Rob Power, Winemaker, Creekside Estate Winery and Honours BSc in Oenology & Viticulture)

#	Vintage	Name	Proprietor	Price	Availability
1	2010	Merlot 'Stouck', Lincoln Lakeshore	Malivoire Wine Co.	\$29.95	Winery only
2	2010	Merlot 'RHS' Clark Farm Vyd, Four Mile Creek	Trius Winery at Hillebrand	\$40.00	Winery only
3	2006	Merlot Reserve, Queenston Road Vyd	Creekside Estate Winery	\$34.95	Ltd Availability
4	2008	Merlot Reserve, St. David's Bench	Creekside Estate Winery	\$34.95	Winery only
5	2007	Merlot	Twomey	\$61.95	LCBO
6	2010	Merlot Reserve 'Exclamation' NOTL	Pillitteri Estates Winery	\$35.00	Winery only
7	2010	Merlot, Niagara Peninsula	Cornerstone Estate Winery	\$23.00	Winery only

FLIGHT #2 – *The Mothers of Invention*

(Emma Garner, Winemaker, Thirty Bench and Honours B.Sc. in Oenology & Viticulture)

#	Vintage	Name	Proprietor	Price	Availability
1	2008	Cabernet Franc, NOTL	Stratus	\$38.00	Winery/LCBO
2	2010	Cabernet Franc, Niagara Peninsula	Stoney Ridge Estate Winery	\$18.95	Winery only
3	2010	Cabernet Franc Res. 'Salvatore's', NOTL	Riverview Cellars	\$49.95	Winery only
4	2010	Cabernet Franc Res. 'Exclamation', NOTL	Pillitteri Estates Winery	\$35.00	Winery only
5	2010	Cabernet Franc, Four Mile Creek	Peller Estates 'Signature Series'	\$40.20	Winery only
6	2010	Cabernet Franc 'Red Shale' Clark Farm Vyd, Four Mile Creek	Trius Winery at Hillebrand	\$40.00	Winery only
7	2010	Cabernet Franc, Four Mile Creek	Pondview Estate Winery	\$29.95	Winery only

FLIGHT #3 – *We are Family*

(Ron Giesbrecht, Winemaker, Henry of Pelham Family Estate Winery)

#	Vintage	Name	Proprietor	Price	Availability
1	2010	Cabernet Merlot, Niagara Peninsula	Fielding Estate Winery	\$34.95	Winery only
2	2010	Cabernet Merlot 'Stouck', Lincoln Lakeshore	Malivoire Wine Co.	\$29.95	Winery only
3	2010	Red, Niagara-on-the-Lake	Stratus	\$44.00	Winery only
4	2010	'Terroir Caché', Beamsville Bench	Hidden Bench Vineyard and Winery	\$35.00	Winery only
5	2007	Meritage 'Terroir Caché', Beamsville Bench	Hidden Bench Vineyard and Winery	\$45.00	Winery only
6	2002	Cabernet Merlot, SFR, Niagara Peninsula	Henry of Pelham Family Estate Winery	\$50.00	Not available
7	2010	Cabernet Merlot, SFR, Short Hills Bench	Henry of Pelham Family Estate Winery	\$50.00	Winery only

FLIGHT #4 – *Meaty, Beaty, Big and Bouncy*

(Ilya Senchuk, Winemaker, Foreign Affair Winery and Honours B.Sc. in Oenology & Viticulture)

#	Vintage	Name	Proprietor	Price	Availability
1	2006	Cabernet Sauvignon Reserve, St. David's Bench	Creekside Estate Winery	\$34.95	Limited Availability
2	2010	Cabernet Sauvignon 'Stouck', Lincoln Lakeshore	Malivoire Wine Co.	\$29.95	Winery only
3	2010	Cabernet Sauvignon 'Lot 'I', Niagara Peninsula	Southbrook Vineyards	\$34.95	Winery only
4	2010	Cabernet Franc, Small Lot, Beamsville Bench	Thirty Bench Winemakers	\$40.00	Winery only
5	2010	Petit Verdot, Niagara-on-the-Lake	Stratus Vineyards	\$38.00	Winery only
6	2010	'Option C Red', Niagara Peninsula	Fielding Estate Winery	\$34.95	Winery only
7	2010	Cabernet Sauvignon, Niagara Peninsula	The Foreign Affair Winery	\$37.95	Winery only

FLIGHT #5 – *If you don't know me by now*

(Peter Bodnar Rod, Thirteenth Street Wine Co.)

#	Vintage	Name	Proprietor	Price	Availability
1	2010	Malbec, Niagara-on-the-Lake	Stratus Vineyards	\$48.00	Winery only
2	2002	Cabernet Franc, Watson Vyds, Niagara Peninsula	Southbrook Vineyards	\$30.00	Not available
3	2001	Meritage, Saint-Julien, Grand Cru Classé	Chateau Branaire-Ducru	\$109.00	LCBO
4	2002	Merlot unfiltered, Niagara Peninsula	Henry of Pelham Family Estate Winery	\$29.95	Winery only
5	2010	'Temptress', Niagara Peninsula	The Foreign Affair Winery	\$44.95	Winery only

Experts' Tasting 2012 – WINE SUMMARIES

We would like to thank the many VQA wineries for their wine submissions and ongoing support.

FLIGHT #1 – R.E.S.P.E.C.T.

2010 Merlot 'Stouck', Lincoln Lakeshore, Malivoire Wine Co.

4260 King Street E, Beamsville, ON L0R 1B0 Tel.: 905-563-9253 Web: www.malivoire.com

Merlot planted in 2002 on 3309 clone 181 and 343. Cropped down to a very generous 2.5 tons per acre. Located on regional road 81, the Stouck vineyard's red clay soil naturally controls vigor resulting in concentrated small berries and very sweet, dense juice. Harvested September 26, 24.2 brix, aged 17 months in french oak. 100 cases produced.

2010 – Merlot 'RHS' Clark Farm Vyd, Four Mile Creek, Trius Winery at Hillebrand.

1249 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-3201 Web: www.triuswines.com

This single vineyard Merlot from our Clark Farm vineyard was thinned to less than 2T/acre and was picked at 24.4 brix. The hot and dry conditions of 2010 provided natural concentration of flavour and tannin and this wine was small-batch fermented in 4T Cuves with a 3 day cold soak. Malolactic in barrel and aged 18 months in predominantly French oak with only light filtration prior to bottling.

2006 Merlot Reserve, Queenston Road Vineyard, Creekside Estate Winery

2170 4th Avenue, Jordan, ON L0R 1S0 Tel.: 905-562-0035 Web: www.creeksidewine.com

Fruit sourced entirely from Creekside's Queenston Road Vineyard on the St. David's Bench. Traditional small-batch fermentation with punchdowns, followed by malolactic in barrel. 4 barrels chosen for the final blend: 2 Fr 2 Am; 3 new; racked to neutral Fr after 12 months. Bottled September 12 2009 after 32 months in oak. 2006 vintage was cooler and wetter than most in Niagara, emphasizing the importance of site for ripening Bordeaux varietals. Coming into maturity 2012-15.

2008 Merlot Reserve, Queenston Road Vineyard, St. David's Bench, Creekside Estate Winery

2170 4th Avenue, Jordan, ON L0R 1S0 Tel.: 905-562-0035 Web: www.creeksidewine.com

Fruit sourced entirely from Creekside's Queenston Road Vineyard on the St. David's Bench. Traditional small-batch fermentation with punchdowns, followed by malolactic in barrel. 7 barrels chosen for the final blend: 4 Fr 3 Am: 4 were new wood. Bottled July 2011 after 29 months in oak. 2008 vintage saw a lot of early rain but was saved by a long warm autumn. The wine is very old-world in style, meaty/gamey more than fruity aromatics, with a seamless palate texture.

2007 Merlot, Napa Valley Vineyard, Twomey

The 2007 Twomey Single Vineyard Merlot is a luscious wine of moderate alcohol that achieves a beautiful balance between ripeness and freshness. It has a garnet color with purple edges and an enticing nose of perfectly ripe, fresh black cherries, violets, nutmeg and dark chocolate. It has a bright attack and a satiny mouth-feel. The fresh cherry fruit returns on the palate and the wine is full bodied without being cloying. The finish is vibrant with notes of dark chocolate and enough tannic grip to ensure good cellaring. This Merlot will continue to give drinking pleasure through 2023, with proper cellaring.

2010 Merlot Reserve, 'Exclamation', Niagara-on-the-Lake, Pillitteri Estates Winery

1696 Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-3147 Web: www.pillitteri.com

The Merlot varietal grows particularly well on our winery property where it has made it home for 20+ years. Widely known for its soft and supple texture, our 2010 Merlot exemplifies all of the characteristics of great Merlot wines from France. Barrel ageing in French oak adds to this wines complexity and appeal. Drink now or lay down for 15+ years.

2010 Merlot, Niagara Peninsula, Cornerstone Estate Winery

4390 John Street, Beamsville, ON L0R 1B1 Tel.: 905-563-6758 Web: www.cornerstonewinery.com

A smooth merlot from a warm year. The fruit was picked in early October from the Wismer vineyard on the Twenty Mile Bench. This wine saw 26 months in a combination of American and Eastern Euro oak. The nose is heady with cherries, savory herbs and a smoked meat character. The palate is brightly balanced, medium bodied, with a well structured acidity, sweet and soft tannins and a vanilla finish.

FLIGHT #2 – The Mothers of Invention

2008 Cabernet Franc, Niagara-on-the-Lake, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, NOTL, L0S 1J0 Tel.: 905-468-1806 Web: www.stratuswines.com

In order to ensure fully ripe fruit in this challenging, cooler year, the Cabernet Franc parcel was left to hang on the vine until the eighth of December and harvested at 2.6 tonnes per acre. The wine was then barrel-aged in 58% new French oak for just over 600 days. As well as displaying much classic red/black cherry and currant, the nose also expresses more complex notes of peppery cigar spice and mellow cedar. The palate is taut and firm, with plush yet elegant tannins. Still youthful, the 2008 is certainly worthy of some long term cellaring before reaching its optimal drinking.

2010 Cabernet Franc, Niagara Peninsula, Stoney Ridge Cellars

3201 King Street, Vineland, ON L0R 2C0 Tel.: 905-562-1324 Web: www.stoneyridge.com

This wine was produced from 100% bench fruit, harvested from Fox and Edwards Vineyards. It was picked at 23.5 brix and stainless steel fermented to then go on to 16 months oak-aging in 50% French and American Oak. On August 29th 2012, the 2010 Cabernet Franc was bottled and only 138 cases were produced. This wine expresses black berry, blueberry and currant notes, with a lavender lift. On the palate is a smooth, full-bodied and fruit forward, with a licorice finish. Long lasting and ready to drink now, this wine is also quite nice served slightly chilled.

2010 Cabernet Franc Reserve, 'Salvatore's', Niagara-on-the-Lake, Riverview Cellars

15376 Niagara Parkway, NOTL, ON L0S 1J0 Tel.: 905-262-0636 Web: www.riverviewcellars.com

Our one acre block of Riverview's premium Cabernet Franc was planted in 1999 at the front of the estate vineyard. The clay loam soil keeps the vines and grapes producing wines with richer tannins and concentrated flavours. The Niagara River helps extend the growing season allowing the grapes to develop ripe cherry and wildberry flavours. Extended barrel aging in new French and American oak adds layers of mocha and baking spices, while adding a full finish.

2010 Cabernet Franc Reserve, 'Exclamation', Niagara-on-the-Lake, Pillitteri Estates Winery

1696 Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-3147 Web: www.pillitteri.com

2010 was an exceptional Vintage in Niagara and highly anticipated by Pillitteri. None more so than our flagship grape – Cabernet Franc. Of our line up of 2010 reds, the Cabernet Franc is most aromatically interesting. Sourced from the family's winery property, the grapes come from vines that are between 10 to 15 years old. The 2010 Cabernet Franc EXCLAMATION Reserve was cropped at a yield of 3 tonnes/acre. This reserve was aged in French oak for 24 months. Drink now, or cellar for up to 10 years.

2010 Cabernet Franc, Four Mile Creek, Peller Estates 'Signature Series'

290 John Street, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-4678 Web: www.peller.com

The 2010 Andrew Peller Signature Series Cabernet Franc was harvested from our estate owned Clark Farm Vineyard in the Four Mile Creek sub-appellation. This wine saw extensive skin contact and malolactic fermentation in barrel to enhance texture and depth of flavour. Aged for 20 months in a blend of both American and French oak (85% of which was new) this wine was blended from selected barrels chosen for their great structure and fruit concentration.

2010 – Cabernet Franc, 'Red Shale' Clark Farm Vyd, Four Mile Creek, Trius Winery at Hillebrand.

1249 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-3201 Web: www.triuswines.com

The 2010 single vineyard CF from our Clark Farm Vineyard reached full maturity at 25.6 brix and was fermented in small oak fermenters for 20 days. Full malolactic fermentation in barrel and further ageing for 18 months in 70% French oak and 30% American, of which 30% was new. Yields of 1.4T/acre ensure a wine of great depth and intensity and this wine represents a cuvee of the best 14 barrels.

2010 Cabernet Franc, Bella Terra, Four Mile Creek, Pondview Estate Winery

925 Line 2, Niagara-on-the-Lake, L0S 1J0 Tel.: 905-468-0777 Web: www.pondviewwinery.com

Excellent growing conditions and viticultural practices combined to produce this fine example of fully mature Cabernet Franc in 2010. Cropped at 2.5 tons/acre and harvested in the first week of November, these grapes yielded 25.8 °Brix; 4.65 g TA and a pH of 3.59. Co-fermented with ML bacteria in stainless tanks, malo-lactic fermentation was complete by the end of the three week maceration period. This wine was aged in new and second fill French and American oak barriques for 16 months and was bottled in March of 2012.

FLIGHT #3 – We are Family

2010 Cabernet-Merlot, Niagara Peninsula, Fielding Estate Winery

4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 Web: www.fieldingwines.com

Cabernet Franc (42%), Merlot (33%), Cabernet Sauvignon (25%).

Each variety in the final blend was kept separate in the winery at harvest, underwent a short cold soak, then a maceration of 4-6 weeks on skins. Aged in French and American oak, the barrels for the final blend were selected after twenty months in barrel, and were bottled unfiltered and unfiltered. Components in the final blend were from three vineyards in the St. David's Bench, Beamsville Bench, and Lincoln Lakeshore appellations.

2010 Cabernet Merlot 'Stouck', Lincoln Lakeshore, Malivoire Wine Co.

4260 King Street East, Beamsville, ON L0R 1B0 Tel.: 905-563-9253 Web: www.malivoire.com

A blend of 63% Cabernet Sauvignon from the older block planted in 1984 and 37% Merlot planted in 2001. Average yield of 2.75 tons per acre with harvest brix of 24. Soils here are both red clay soil and dark brown loam resplendent with old Lake Iroquois beach stone. Aged 13 months in french oak. 175 cases produced, alcohol: 14 %, Residual Sugar: 0.3 g/L.

2010 Red, Niagara-on-the-Lake, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, NOTL, L0S 1J0 Tel.: 905-468-1806 Web: www.stratuswines.com

With an intensely ripe and pungent nose of mature cabernet sauvignon fruit, dark ripe berries, pencil shavings and cedar, the 2010 exhibits the classical attributes of a fine Bordeaux/Meritage blend. The tannins are very fine and tight with an assertive grip that belies the warmer 2010 vintage, pointing to considerable ageing potential. The wine is barrel-aged for 617 days in a combination of new and second-fill French oak. This assemblage was harvested at an average of 25.3 brix at and 1.6 tonnes per acre.

2010 Hidden Bench Terroir Cache , Hidden Bench Vineyard and Winery

4152 Locust Lane, Beamsville, ON L0R 1B0 Tel.: 905-563-8700 Web: www.hiddenbench.com

All the fruit was handpicked, sorted and de-stemmed. After a week of cold maceration, the components of the blend were fermented separately in small batches. We used extended *délestage* as well as punch downs during fermentation. The wines spent 7 to 10 days post fermentation on their skins before being drained by gravity to barrel. Aged for 18 months in French Oak and bottled without fining or filtration. Blend: 56% Merlot, 20% Cabernet Franc, 12% Cabernet Sauvignon and 12% Malbec.

2007 Hidden Bench Terroir Cache, Hidden Bench Vineyard and Winery

4152 Locust Lane, Beamsville, ON L0R 1B0 Tel.: 905-563-8700 Web: www.hiddenbench.com

All the fruit was handpicked, double sorted and de-stemmed and components of the blend were fermented separately in small batches. We used extended *délestage* – a traditional method of gently draining the wine and returning it to tank over the skins during fermentation. The wine spent 14 to 17 days on their skins before being drained by gravity to barrel. Aged for 18 months in French Oak and bottled without fining or filtration. Blend: 43% Cabernet Sauvignon: 34% Cabernet Franc, 22% Merlot and 1% Malbec.

2002 Cabernet Merlot, Speck Family Reserve, Niagara Peninsula, Henry of Pelham Family Estate Winery

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

This was a growing season of gracious and luminous warmth. The second such blend under the Speck Family Reserve banner, and always intended to be classic, balanced and age worthy. Concentrated dark fruit still jumps from the glass 10 years after vintage. So despite this wine being rare now, it was always intended to reach your glass today. It is a blend of 48% Merlot, 33% Cabernet Sauvignon and 19% Cabernet Franc, aged 20 months in French oak with 60% new.

2010 Cabernet Merlot, Speck Family Reserve, Short Hills Bench, Henry of Pelham Family Estate Winery

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

With healthy vines and heady sunshine, the 2010 vintage was one of conspicuous wealth. We sample 2010 wines today with full knowledge of our oeno-infanticide. Rich fruit, ripe-glabrous tannins; flow evenly towards a distant vanishing point. These markers, though evident now, definitely point to a better future. Since 2007, all SFR wines have been exclusively estate, from vineyards on the Short Hills Bench. Only mature vines contribute with crops less than 2 T/acre, 38% Merlot, 33% Cabernet Sauvignon and 29% Cabernet Franc.

FLIGHT #4 – Meaty, Beaty, Big and Bouncy

2006 Cabernet Sauvignon Reserve, Queenston Road Vyd, St. David's Bench, Creekside Estate Winery

2170 4th Avenue, Jordan, ON L0R 1S0 Tel.: 905-562-0035 Web: www.creeksidewine.com

Fruit sourced entirely from Creekside's Queenston Road Vineyard on the St. David's Bench. Traditional small-batch fermentation with punchdowns, followed by malolactic in barrel. 8 barrels chosen for the final reserve blend: 5 Fr 3 Am: 6 were new wood. Bottled September 12 2009 after 32 months in oak. 2006 vintage was cooler and wetter than most in Niagara, emphasizing the importance of site for ripening Bordeaux varietals. At 6 1/2 years, showing some unresolved tannin balanced by ripe red fruit.

2010 Cabernet Sauvignon 'Stouck', Lincoln Lakeshore, Malivoire Wine Co.

4260 King Street East, Beamsville, ON L0R 1B0 Tel.: 905-563-9253 Web: www.malivoire.com

Cabernet Sauvignon planted in 2001 on SO4 clone 191. Cropped down to 2.3 tons per acre. Located on regional road 81, the Stouck vineyard's red clay soil naturally controls vigor resulting in concentrated small berries and very sweet, dense juice. Harvested October 20, 23.9 brix, aged 17 months in oak - 3/4 french and 1/4 american. 100 cases produced.

2010 Whimsy Cabernet Sauvignon 'Lot I', Southbrook Vineyards

581 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-641-2548 Web: www.southbrook.com

Hand harvested from our estate vineyard and farmed using Certified organic and biodynamic methods, these grapes were cluster sorted and destemmed with 60% of the berries being gently crushed. Fermentation using indigenous yeast for both alcoholic and malolactic - both ferments were complete. Aging in French oak barrels for 18 months and then selection of 4.5 barrels to make this Lot "I".

2010 Cabernet Franc Small Lot, Beamsville Bench, Thirty Bench Winemakers.

4281 Mountainview Road, Beamsville, ON L0R 1B0 Tel.: 905-563-1698 Web: www.thirtybench.com

The 2010 Thirty Bench Small Lot Cabernet Franc was hand harvested from the Thirty Bench vineyards on October 23, 2010 at 23.7 Brix. The grapes were cold soaked prior to fermentation and then fermented and macerated on skins for 3 weeks. The wine was stored in 100% French oak barrels, 50% of which were new, for 18 months. The wine underwent full malolactic fermentation in barrel to increase body and texture. Only eight barrels were individually selected for this blend.

2010 Petit Verdot, Niagara-on-the-Lake, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, NOTL, L0S 1J0 Tel.: 905-468-1806 Web: www.stratuswines.com

Harvested at just under 26 brix in the last week of October, this cool-climate Petit Verdot certainly benefited from 2010's long, hot growing season. The wine is deep, dark and brooding – an almost inky blackness in the glass. This intensity in hue is echoed on both the nose and palate. The bouquet is a veritable explosion of blackcurrant and blackberry jam, with notes of indigo dye, violets, chocolate and dried Saskatoon berries. The palate is rich, textured and giving while the varietal's inherent acidity harnesses the ripe dark fruits and spicy oak notes from its 19 months in 36% second-fill French oak barrels.

2010 "Option C" Red, Niagara Peninsula Fielding Estate Winery

4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 Web: www.fieldingwines.com

Cabernet Sauvignon (70%), Merlot (15%), Cabernet Franc (15%).

Components were de-stemmed and minimally crushed, underwent a short cold-soak before undergoing a maceration of 4-6 weeks on skins. Pressed using a wooden basket press directly into barrel, the wine spent sixteen months in barrel without racking, and underwent a full malo-lactic fermentation. Individual barrel selections (French, American and Hungarian oak) were combined and allowed to integrate together for a short period. Coarse filtered to remove solids, and sealed under screwcap.

2010 Cabernet Sauvignon, Niagara Peninsula, The Foreign Affair Winery

4890 Victoria Avenue North, Vineland, ON L0R 2E0 Tel.: 905-562-9898 Web: www.foreignaffairwine.com

The 2010 vintage was long, hot and dry in Niagara provided an exceptional growing season for the full ripening of our Cabernet Sauvignon. The grapes were hand harvested in late October with 25% of the grapes set aside to dry in the appassimento method and aged in French and American oak for 23 months. The wine is dry with an illusion of sweetness that lifts the fruit forward, bringing you a long, supple and complex finish.

FLIGHT #5 – If you don't know me by now

2010 Malbec, Niagara-on-the-Lake, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, NOTL, LOS 1J0 Tel.: 905-468-1806 Web: www.stratuswines.com

This wine bears the hallmark of Stratus' collaboration with viticulturist/winemaker Paul Hobbs. Echoing the floral spectrum of aromatics found in many high-altitude Malbecs from Argentina, the 2010 from Stratus exhibits a perfumed bouquet of blueberries and violets. The palate possesses an exuberant juiciness, softer ripe tannins and a velvety, textured finish. This Malbec was cropped at 2.3 tonnes per acre and aged for 565 days in 40% second-fill French oak.

2002 Cabernet Franc, Watson Vineyards, Niagara Peninsula, Southbrook Vineyards

581 Niagara Stone Road, Niagara-on-the-Lake, ON LOS 1J0 Tel.: 905-641-2548 Web: www.southbrook.com

The 2002 Cab Franc was harvested ripe (23-24 brix) after a hot summer from the Niagara Parkway vineyard belonging to Kevin Watson. After stemming, these grapes were fermented in small lots (1 T bins) where they achieved a fermentation temperature of 30 – 32 C for 2-3 days. They were gently drained and basket pressed; and after settling the wine was sent to a mix of American and French oak for 22 months aging. Select barrels were blended to make 212 cs of this single vineyard wine. Steve Byfield was winemaker in 2002.

2001 Meritage, Saint-Julien, Château Branaire-Ducru

This is a deep red/purple-colored, stylish, sexy concoction of raspberries, graphite, smoke, minerals, and flowers. The complex aromatics are followed by a medium to full-bodied, seamless St.-Julien displaying velvety tannin, medium body, and sweet, concentrated fruit in a stylish, well-constructed, elegant style. The tannin is unobtrusive and well-integrated.

2002 Merlot unfiltered, Speck Family Reserve, Niagara Peninsula, Henry of Pelham Family Estate Winery

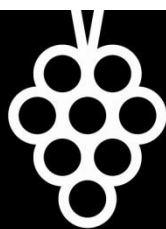
1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

The 2002 vintage created wines worth holding on to. This Merlot indicates lovely youthful depth of colour, yet during the past decade has also continued picking into its basket; fragrant spice, fruitcake and chocolate now also present. In a classic St. Emillion style blend profile, this wine is 86% Merlot and 14% Cabernet Franc. Aged for 14 months in French and some American oak, about 1/3 new, it was handled with great care to be bottled unfiltered.

2010 'Temptress', Niagara Peninsula, The Foreign Affair Winery

4890 Victoria Avenue North, Vineland, ON LOR 2E0 Tel.: 905-562-9898 Web: www.foreignaffairwine.com

The 2010 vintage in Niagara was exceptionally long and hot allowing for the full ripening of all our red grapes. The grapes were hand harvested and sorted separately from mid to late October with 25% of the grapes set aside to dry in the appassimento method. Each grape variety was aged separately in French and American oak for 23-25 months before being blended. Chosen from the best barrels of the vintage, the opaque purple colour shows a wine with phenomenal intensity and flavor. Rich, substantial yet soft tannins provide a sublime texture that is balanced by good acidity leading to a long and complex finish.



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