



STREET  
WINERY

## 2013 Cabernet Merlot

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various – Creek Shores and Niagara-on-the-Lake
Grape Variety(ies)	70% Cab Sauv, 20% Merlot, 10% Cab Franc
Brix at Harvest	24
Alcohol Content	13.5%
Residual Sugar	6 grams per litre (dry)
Total Production	556 cases



### TASTING & FOOD NOTES

Black and red berry aromas and ripe, supple tannins from the Cabernets are complemented with spiced plum, floral and cedar notes and a soft, juicy mid-palate from the Merlot. Light oak ageing adds a pleasant toasted character. Although suitable for medium-term cellaring, it will also pair nicely now with grilled and roasted meats such as duck, lamb, beef and wild game. Enjoy this wine at 18-20 degrees in large Bordeaux-style glasses which will encourage the release of its multitude of flavours and aromas.

### WINEMAKING NOTES

All three varieties were handpicked from vineyards in the Creek Shores and Niagara-on-the-Lake appellations of the Niagara Peninsula starting in mid-October and ending in the first week of November. Each was handled separately and after manual sorting, were crushed and destemmed, then fermented in stainless steel tanks with cold soak and post-fermentation skin contact totalling two weeks. The Cabernet Sauvignon was moved to 500 and 600 litre casks (80%) as well as second and third use American oak barriques (20%). The Merlot and Cabernet Franc were kept in tank. Each variety underwent malolactic fermentation and was left on fine lees with regular rack and return over 9 months before bottling. This wine is lightly filtered.

### VINTAGE NOTES

2013 was a fairly typical vintage in Niagara with a roller coaster of rain, sun and humidity challenging wine growers across the peninsula. Fortunately, lots of spring rain and limited frost during bud burst and flowering meant healthy plants with significant crop loads. The vines were in a good position in the fall to deal with the random rain and humidity that is common in the area and when all was said and done, Niagara had enough heat units and sunshine for a record harvest of high quality wines across a broad spectrum of varieties.

**13<sup>th</sup> Street Winery**

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