



STREET
WINERY

Merlot 2013

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm
Grape Variety(ies)	100% Merlot
Brix at Harvest	23.50
Alcohol Content	13.5%
Residual Sugar	4 grams – dry
Total Production	270 cases



TASTING NOTES

Another in a series of delicious Merlots from our Lakeshore Farm vineyard the 2013 version offers dark cherry syrup and Italian plum, berry tea and a refreshing edge in the form of savoury herbs such as rosemary and sage. Earthy tobacco leaf adds another dimension of complexity. Very approachable now, this wine should be served at 18°C in a large glass as it will enjoy some aeration. Pair with herb roasted chicken, lightly smoked dry-rubbed ribs, mushroom and goat cheese risotto or a fine grass fed grilled Angus ribeye.

WINEMAKING NOTES

The fruit for this wine was sourced from our Lakeshore Farm vineyard in the VQA sub appellation of Creek Shores. The vines are 13 years old and the heavy clay soils and proximity to the lake serves to mitigate weather extremes. After sending pickers through the vineyard to remove under ripe, overripe or unhealthy bunches, the grapes for this Merlot were machine harvested. The fruit was cold soaked in order to extract additional flavours and colour and was then fermented around 28°C in stainless steel vats. Following fermentation, manual punching down was performed to gently extract added colours, flavours and desirable fruit skin tannins. The wine remained on the skins macerating for roughly 5 weeks. Once fermentation was complete, the wine went through malolactic fermentation and remained in the steel tank on the fine yeast lees with periodic racking to aerate the wine. The choice to keep this wine unoaked was made in order to preserve and spotlight the wonderful bright, deep and dark fruit character of the Merlot grapes. The wine was bottled in July, 2014.

WINEMAKING NOTES

2013 was a fairly typical vintage in Niagara with a roller coaster of rain, sun and classic continental 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.

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