

13th

STREET
WINERY

Red Palette 2015

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Merlot (61%) Cabernet Franc (34%) Gamay Noir (3%) Pinot Noir (2%)
Brix at Harvest	Average of 22°
Alcohol Content	13% - dry
Total Production	392 cases



TASTING & FOOD NOTES

The best qualities of each variety are captured in this artfully assembled blend. Medium deep ruby hue with richly satisfying fruit compôte, licorice, dark earth, and cocoa flavours. Fresh and well balanced with rich mouth-feel and complexity. Tannins are very fine adding lovely structure and frame to the wine. Enjoy alongside white and red meats, grilled, roasted or smoked. Also excellent with red pasta, pizza and mushroom dishes. A nice way to wrap up an evening is to serve Red Palette with a range of semi-firm medium-intensity cheeses and good baguette. This wine appreciates aeration so use a nice big glass and enjoy over two days.

WINEMAKING NOTES

The grapes were hand harvested from a variety of vineyards throughout the Niagara Peninsula relatively late in the fall of 2015 to permit them to hang and develop greater complexity and ripeness. Pinot Noir was harvested first, followed by Gamay, Merlot and finally Cabernet Franc in early November. The vast majority of the fruit was sourced from our estate vineyards around the winery west of St. Catharines. All varieties were fermented separately in stainless steel with a very small portion moved to 2nd use 600L and 228L French oak barrels where they remained for 4 months for mellowing and oak flavour integration. The wines were then blended, moved back into stainless steel for further resting and flavour development and the wine was bottled in the spring of 2016.

VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.

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