



Harvest Specifications

Variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Cabernet Franc	Oct 22 and 24	22.5°	7.1	3.38	38.0%
Dornfelder	Oct 24	18.8°	8.5	3.47	32.4%
Gamay Noir	Oct 22	19.8°	7.7	3.29	24.0%
Lemberger	Oct 24	19.5°	8.4	3.27	5.6%

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
12.9%	6.4	3.62	<2.0 g/L	479 cases

While we fully acknowledge that this fits in the 'eclectic blend' category, we know that it is appreciated even if a bit surprising. The dense, dark, blackberry fruit of Dornfelder is a rare treat of a variety here in Niagara, but on its own it would be a less complex wine and a bit soft in tannins, while also higher in acidity. So adding to the platter of this wine we bring other "goodies". The Cabernet Franc brings a full palate with rich, fine-grained tannins and a touch raspberry fruit. Gamay adds black pepper-spice, forest floor and bright cherry fruit. Lemberger? Another grape that is a rarity here in Niagara, also called Blaufränkisch. A beautiful dark plummy colour and nose for this wine also supports with fine tannins and a touch of acidity. Our inside description for this wine has become "charcuterie in a glass" because of its spicy, peppery and slightly smokey approach, with a tangy, ebullient medium-full body that finishes with a request ... for more!

Why all of this in one wine? ... First of all, these do form an eclectic weave, but when viewed as a whole, we think that you'll agree that the tapestry works together. Stories like this exist all around the world ... Think of Australia's Cabernet and Shiraz blends, or the wines of the Rhone or Bordeaux. Terroir driven blends are traditional and well understood as the key to a region or a site. The tradition we are interested in supporting with this blend puts the blend at a high point in our hierarchy. This gives the winemaker flexibility and drives a style that is both regional and specifically a 'Wending way'.