

ESPRIT DU VIN

'An occasion for every wine'

Frisky Red VQA



Winemaker's Notes

The majority of the grapes were sourced from vineyards in Niagara, some from the vineyards we manage in Norfolk. Fermented in stainless steel and aged using Micro-Oxygenation. Micro-Oxygenation is a process used in winemaking to introduce oxygen into wine in a controlled manner and widely used in Bordeaux. The addition of non-coopered oak softens the tannins and polishes the mouthfeel. Final aging was finished in stainless.

Description

Vibrant red garnet. Aromas of black cherry, blackberry, and spice on the nose accented by notes of oak with more juicy berries on the finish. Nice balance between fruit, tannin and acidity

Serving Suggestion

Perfect with steak, veal or roast beef.

Spec Sheet

Vineyard	Niagara
Varietal	Baco Noir, Foch, Cab Sauvignon, Viognier
Appellation	Niagara on the Lake
Vintage	2015
Body	Light
Alcohol %	13.2%