

2015 EXCLAMATION MERLOT

Tasting Notes

A complex, yet focused interpretation of moderate climate Merlot, this vintage of Exclamation showcases aromatics rooted in black cherry, candied licorice, blackberry, and blueberry compote, with subtle aromas of clove and fresh mint leaves. Once allowed to breathe, notes of cedar resin, juniper and vanilla appear as undertones, suggesting complexity. The palate mirrors the nose, with special focus toward licorice, dark chocolate and nutmeg, with dark cherry, plum and blackberry jam forming the backbone. Prevalent acid helps round tannic profile, allowing primary fruit to be bolstered and not lost behind aromatics derived from oak maturity.

Vintage and Terroir

The 2015 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains, leading to a slightly warmer than average summer. Established French varietals in the Niagara Peninsula had no issue with the lack of precipitation it fared quite well. 2015 represented a typical summer in Niagara, known for developing good, if not great fruit and acid characteristics in still and sparkling wines.

Soil:	Queenston red shale, with high deposits of clay, sand and silt
Climate:	Lake effect macroclimate allows for greater differences between daytime and nighttime temperatures
Topography:	Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

Winemaking

Brix at Harvest:	22.6° C, sourced from 5 vineyards, within the Niagara-on-the-Lake sub-appellation
Fermentation:	Open-top stainless steel bins, with punch down once per day for 4 weeks
Oak Treatment:	100% aged for 24 months in used and neutral French Oak

Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	100% Merlot
Production (L/cases):	2763/ 307
Alcohol:	14% ABV
Residual Sugar:	3.5g/L
Total Acidity:	5.9 g/L

Awards

Emozioni dal Mondo, Italy 2018- Gold

Food Pairings: Consider recipes high in salt and acid to help balance tannin profile in this wine; these foods will perceptibly increase the sweetness and fruitiness of the wine, while still preserving body. Dishes that incorporate protein like venison stew, pulled duck with plum Sriracha bring elements that complement tannin, while also making the wine feel richer. Options like smoke-roasted root vegetable stew or grilled lamb chops bring charred flavours to complement the big fruit notes in this wine, helping round mouth feel.

Cellar capacity:	Now till 2025+
Service:	15-18° C (if drinking prior to September 1, 2018 full bottle decant for 3+ hours)
Availability:	Winery/ Online (www.pillitteri.com/) Licensed Restaurants

