

2014 CABERNET MERLOT



Tasting Notes

The harmonious blend of Cabernet and Merlot make a balanced and well structured medium bodied red wine. Aromas of dark cherry, liquorice and spice on the nose followed by berry, plum, and vanilla notes on the palate. Nice balance between fruit, soft tannins and acidity with smooth rounded structure allows this wonderful wine to pair well with a variety of dishes.

Terrior Notes

The 2014 vintage was slightly above “average” with ample rainfall yet lots of sunshine. Cooler nights and the lack of a sustained heatwave lent classic “cool-climate” character to wines. Vintages like these are a staple in Niagara and allow a diverse variety of wines to flourish while maintaining the crisp acidity our wines are known for.

Technical Information

Appellation VQA Niagara-on-the-Lake
Production 500 cases (12 x 750ml)
Alcohol 13.5%
Oak 12 months (French and American)
Residual Sugar 2 g/L (0 LCBO Sugar Code)

Drink Now through 2018+
Serving Temperature 16 to 18 Celsius

Food Pairing Suggestions

Enjoy with pork, beef, lamb, and medium-bodied cheeses. Ideal for spaghetti bolognese, grilled flank steak, or a spicy topped pizza.

Availability

Winery, On-line (www.pillitteri.com), LCBO (#349191), Licensed restaurants throughout Ontario