

## 2008 cabernet rosé vqa

### IN THE VINEYARD:

Varietal :	55% Cabernet Sauvignon, 45% Cabernet Franc
Appellation:	vqa Niagara-on-the-Lake
Harvested:	October 2008
Vineyard:	Estate-grown, certified by Demeter
Brix at harvest:	20.5°

### IN THE WINERY:

Indigenous yeast. No malolactic fermentation. Partial skin soak and partial saignier. Canada's first Demeter-certified wine.

Alcohol:	12.5%
Titratable Acidity:	8.5 g/L
pH:	3.25
Residual Sugar:	3.5 g/L
Free SO <sub>2</sub> at Bottling:	22 ppm
Bottled:	February 2009
Closure:	Stelvin
Cases Produced:	550

### IN THE GLASS:

A vibrant nose of red berry fruits accented with fresh herbs like thyme and rosemary. Very enticing. On the palate, round and rich with great fruit replays. Refreshing, with good structure and smooth tannins.

### IN YOUR LIFE:

What this wine *really* matches with is good friends and good times. Check out our front label – this is the wine for relaxation, for conversation and for enjoyment. Pair with sun-drenched flavours such as olives, tomatoes and peppers. Definitely a match for salmon, ham or other cured meats. Suitable for vegans & vegetarians.

Release date:	April 22, 2009 (Earth Day)
Availability:	Winery and select restaurants. US: <a href="http://www.canadianwineshop.com">www.canadianwineshop.com</a>

UPC 621605 313083  
\$18.95 / 750 ml (including bottle deposit)

