

2008 triomphe cabernet sauvignon VQA

IN THE VINEYARD:

Hand-picked with selection for ideal quality from our organic and Demeter certified vineyard.

Varietal:	85% Cabernet Sauvignon, 14% Merlot, 1% Cabernet Franc
Appellation:	VQA Niagara-on-the-Lake
Harvested:	October 22-24, 2008
Vineyard:	Estate-grown (Four Mile Creek sub-appellation)
Brix at harvest:	20.5°

IN THE WINERY:

Cluster sorting, destemming and 50% crushing of grapes. Fermentation with indigenous yeast in a combination of stainless steel and oak vats for total of four weeks. Barrel aging in both French and American oak for 12 months. Certified by Pro-Cert Organics and Demeter (biodynamic).

Alcohol:	12.8%
Titrateable Acidity:	6 g/L
pH:	3.45
Residual Sugar:	6 g/L
Free SO ₂ at Bottling:	30 ppm
Bottled:	February 12, 2010
Closure:	Natural cork
Cases Produced:	860

IN THE GLASS:

Colour is deep red with purple glints. Nose of black currants and earth, with a hint of smoky complexity. A fine balance followed by a fruity finish and soft tannins.

IN YOUR LIFE:

Pour alongside your BBQ'd steak, or sip while braising beef ribs and also while enjoying the results. Also suitable for vegans & vegetarians – no fining.

Release date:	April 22, 2010 (Earth Day)
Availability:	Winery, fine restaurants
UPC:	621605 322085
Retail: \$23.95 /750 ml (including bottle deposit)	Licensee: \$19.37 (plus bottle deposit and GST)

