

2018

TRIOMPHE MERLOT

VINEYARD NOTES

Variety:	100% Merlot
Appellation:	VQA Niagara Peninsula
Brix at Harvest:	22.3°

WINEMAKING NOTES

Harvested primarily from Laundry Lakeshore vineyard and fermented by wild yeast and wild ML in open top oak vat. Harvested from two distinct blocks on Oct. 21 at 22.7° brix and Nov. 3 at 22° brix. Aged in French oak barrels for 12 months, and bottled in December 2019, therefore has 16 months of bottle aging at the time of release.

Alcohol:	12.7%
Titratable Acidity:	7.0 g/L
pH:	3.45
Residual Sugar:	3 g/L
Closure:	Screw Cap



TASTING NOTES

Rich but not heavy, with silky tannins supporting the ripeness of a warm vintage. A kiss of oak lends a smoky nuance to the lush fruit for a truly hedonistic experience. Highly adaptable, it will especially shine with lamb, duck, and vegetarian dishes with black beans and roasted red pepper.

SOUTHBROOK
ORGANIC VINEYARDS