

2018 Triomphe Merlot VQA

CERTIFICATION: Organic - ProCert. Suitable for vegans & vegetarians.

IN THE VINEYARD:

Varietal : 100% Merlot
Appellation: VQA Niagara Peninsula
Harvested: Oct 21, Nov 3 2018
Brix at harvest: 22.3°

IN THE WINERY:

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%
Residual Sugar: 3 g/L
Free SO₂: 14 mg/l
TA: 6.5 g/L
pH: 3.45
Closure: Stelvin

IN THE GLASS:

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.

