

2019 Connect Red VQA

CERTIFICATION: Organic, also vegan friendly.

IN THE VINEYARD:

A combination of grapes from organic growers as well as our organic/biodynamic Southbrook estate.

Varieties : 43% Pinot Noir, 33% Gamay, 13% Merlot, 6% Zweigelt, 3% Cab Franc, 2% Cabernet Sauvignon

Appellation: VQA Ontario

Harvested: Multiple dates in October 2019

Brix at harvest: ~20°

IN THE WINERY:

Grapes were harvested across a variety of dates in October 2019 and fermented wild in various vessels. Each variety and lot were kept separate and macerated for an average of 3 weeks, prior to gentle pressing, racking and aging on oak for 8 months before blending and bottling.

Alcohol: 11.8%

Residual Sugar: 9.1 g/L

Titrateable Acidity: 6.51 g/L

pH: 3.45

Bottled: September 11th, 2020

Closure: Stelvin

Cases Produced: 708

IN THE GLASS:

The wine begins with prominent aromas of cherries and cranberries coming from the Pinot Noir/Gamay-forward blend. The flavors continue with more red berries, contrasted by a dried herb, savory note and an acidity that refreshes the palate, calling for another sip. Dominance of Pinot Noir and Gamay in this blend makes this wine incredibly food friendly, enjoy it on your patio or pair with your favorite burgers, pizza, barbecue chicken as well as roasted or stir-fried vegetables.

