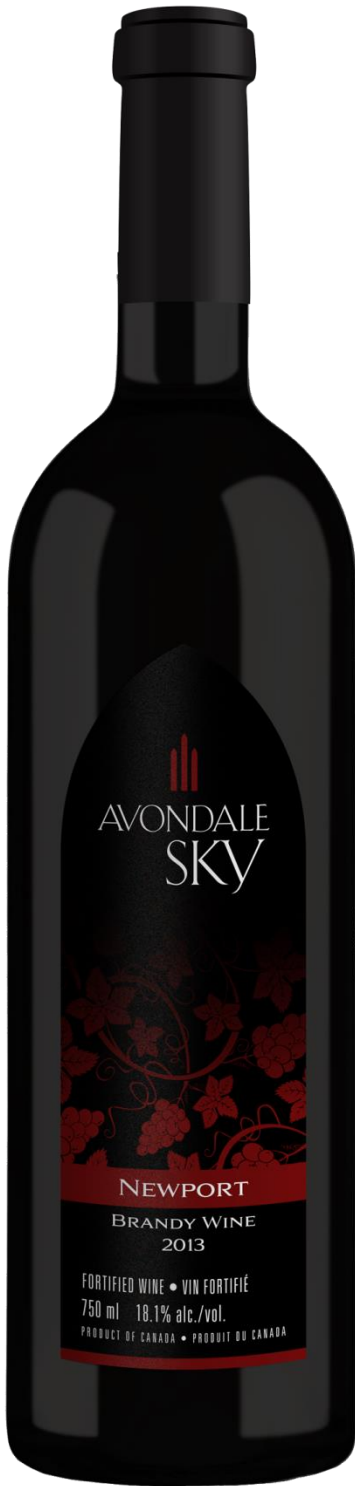




AVONDALE SKY



2013 Newport

\$25.00

Technical Information:

Alcohol/Volume:	18.1%
Total Acidity:	10.5g/L
Residual Sugar:	32.0g/L
pH:	3.35
Grape:	Maréchal Foch
Region:	Avon Peninsula, Nova Scotia
Peak Drinking:	2015-2032

Vintage Information:

The 2013 growing season started out looking like a very average vintage. Spring and summer were both cooler than the last 3 years though temperatures were closer to average norms. As is often said in the grape growing industry the most important time is the fall and 2013's was pretty near perfect. Warm dry weather held from mid-August through mid-October allowing sugars to develop fully. Nova Scotia was very lucky in the fall of 2013, avoiding any tropical storms or hurricanes which can dilute or damage the fruit.

Winemaker's Notes:

Made in the traditional style, this wine was fermented on the skins for just a few days, then the fermentation was halted using grape spirit. This wine was aged in old French oak for twenty-four months softening the alcohol and allowing for complete integration of fruit, oak, alcohol, and sugar.

Tasting Notes:

The nose shows notes of figs, and dried cherry, with hints of dark chocolate, vanilla, and savoury spice. The palate reveals notes fig, blueberry, and cassis, with hints of cherry-brandy and spice. The ripe fruit character mingles with high alcohol, natural sweetness, and subtle oak notes to create a wine with excellent weight, structure, and balance.

Suggested Food Pairings:

This wine pairs well with hard cheese, dark chocolate, or a good cigar.