



2014 Walton Reserve

\$25.00

**Technical Information:**

Alcohol/Volume:	11.4%
Total Acidity:	9.5g/L
Residual Sugar:	2.0g/L
pH:	3.85
Grape:	50% Maréchal Foch, 50% Lucie Kuhlmann
Region:	74% Annapolis Valley, 14% Avon Peninsula, 12% Kempt Shore
Peak Drinking:	2015-2021

**Vintage Information:**

The 2014 growing season got off to a rocky start. A colder than average winter damaged some buds reducing the crop. A late spring frost killed off many shoots further reducing the crop. Post-tropical storm Arthur blew through during bloom destroying shoots and flowers reducing the crop yet again and causing a lot of extra work in the vineyard. Summer was fairly average but autumn was near perfect with warm dry weather allowing the surviving fruit to be harvested well in advance of frost at a level of ripeness not seen since 2010.

**Winemaker's Notes:**

Only the ripest fruit from the best parts of our estate vineyard are used in Walton reserve. This wine was fermented in four separate vats using different yeast in order to build complexity into the wine. After six weeks extended skin contact the wines were pressed out and the Maréchal Foch was aged 23 months in French oak, while the Lucie Kuhlmann was aged 23 months in Eastern European oak. The four best barrels were then selected and blended to create this wine.

**Tasting Notes:**

On the nose this wine shows notes of ripe dark fruit, (blackberry, red current, dark cherry, and mulberry.) oak, (cedar, butterscotch, vanilla) with subtle herbal and spicy notes. The palate shows balance between fruit, mellow tannins and refreshing acidity, leading to a clean finish.

**Suggested Food Pairings:**

Best paired with fish steaks, lamb chops, or tomato based sauces.

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