



## 2015 Lucie Kuhlmann Reserve

\$25.00

### Technical Information:

Alcohol/Volume:	12.1%
Total Acidity:	8.5g/L
Residual Sugar:	2.0g/L
pH:	3.75
Grape:	100% Lucie Kuhlmann
Region:	76% Avon River Valley 24% Annapolis Valley, Nova Scotia
Peak Drinking:	2019-2026

### Vintage Information:

The 2015 growing season started a few weeks later than usual due to unusually high snowfall through the winter which delayed spring by a couple weeks. Spring was dryer and warmer than usual which allowed the vines to make up for the late start but kept the crop to a reasonable level. Summer and autumn were fairly average with autumn rains holding off until very late in the season leading to a particularly clean harvest.

### Winemaker's Notes:

This Lucie Kuhlmann was fermented with three different yeasts and left for a four-week maceration on the skins. The wine was then pressed and quickly blended into fourth fill Hungarian, and fifth fill American oak barriques and aged for twenty-four months prior to racking, light filtration, and bottling.

### Tasting Notes:

The nose shows notes of cassis, blackberry, bell pepper and butterscotch. The palate reveals ripe red fruit, balanced by toasty oak, soft tannins, medium body, and fresh acidity, all leading to a long and spicy finish.

### Suggested Food Pairings:

This wine pairs well with fish steaks, lamb chops, or tomato-based pasta dishes.