



FRED WINES

## MAIN FEATURES

### VQA Niagara Peninsula

**Total Production**  
222 cases

**Grape varietal**  
100% Gamay Noir

**Harvest**  
October 4th, 2020

**Growing Conditions**  
Semi-continental cool climate largely influenced by the interplay between Lake Ontario's moderating influence and the ridge of the Niagara Escarpment.

**Soil Type**  
Shallow glacially deposited soil, atop a bedrock of red shale formation.



# BRIGHT SIDE 2020

Our homage to the sunny side of life, this wine celebrates the bright side of gamay, a grape known for its warm tones and vivacity. This easy-drinking wine is lively and aromatic with delectable aromas of red apple, blueberry and bing cherry, that introduce a hodgepodge of flavours on the palate. Together with juicy notes of raspberry and blueberry, scrumptious seasoning of celery salt, toasted fennel and flint seem to flock together on the shoulder of John Wayne's leather jacket. BrightSide is the wine that you bring to lunch, when you're enjoying pizza and binging your favourite show. Created to put a smile on your face and leave you feeling cheerful and optimistic about the days ahead. Serve slightly chilled.

## VINIFICATION

20% whole cluster fermentation

3 day maceration

Stainless steel fermentation

100% Malolactic conversion

**Aging**  
225L neutral French oak barrels for 8 months

## DATA AT BOTTLING

Alcohol: 13%

Residual sugar:  
2.00 g/L

TA: 6.5 g/L

pH: 3.45

Each vintage of Fred Wines is crafted using carefully selected grapes from our friends in the Niagara region. Variety makes life worth living and wine worth drinking; therefore, we look forward to the ever-changing harvests that lead us to source grapes that best embody the style of each wine.

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## MAIN FEATURES

### VQA Niagara-on-the-Lake

#### Total Production

298 cases

#### Grape varietal

45% Cabernet Franc  
24% Cabernet Sauvignon  
18% Merlot  
13% Malbec

#### Harvest

October 21 to November 6, 2019

#### Growing Conditions

Semi-continental cool climate largely influenced by the interplay between Lake Ontario's moderating influence and the ridge of the Niagara Escarpment.

#### Soil Type

Shallow glacially deposited soil, atop a bedrock of red shale formation.



# DARK SIDE 2019

Darkside is built on the foundation of life's duality between life's ups and downs. Like a wild ride, through the dark side of the force, this arresting, full-bodied red blend is named for its bold and intense character with aromatic nuances of raspberry, red currant and blackberry jam. Complex layers of black cherry and dried peonies are merged together with rich flavours of freshly ground espresso beans, licorice and fresh dug beets that are perfect for fall nights or just when you want to enjoy a big bold red in the comfort of your home. It's the perfect elixir for coping with the darkside; a wine for battling through the hardships of life and persevering over them like a warrior. This is your battle cry--a wine for celebrating life's journey by taking each moment in stride, and sharing it with your loved ones!

## VINIFICATION

### Fermentation vessel

Stainless steel

100% Malolactic fermentation

### Aging

225L French oak barrels for 20 months

## DATA AT BOTTLING

Alcohol: 13.5%

Residual sugar: 1.00 g/ L

TA: 5.5 g/L

pH: 3.65

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## MAIN FEATURES

### VQA Vinemount Ridge

**Total Production**  
150 cases

**Grape varietal**  
100% Gamay Noir

**Harvest**  
September 21, 2021

**Growing Conditions**  
Semi-continental cool climate largely influenced by the interplay between Lake Ontario's moderating influence and the ridge of the Niagara Escarpment.

**Soil Type**  
Shallow glacially deposited soil, atop a bedrock of red shale formation.



# PRIMROSÉ 2021

Named fondly after Fred's grandmother, Rose, our sparkling is a sentimental ode to the bohemian and unconventionally free-spirited traveller. Made in the classically fresh Charmat style, our sparkling Gamay is loaded with bright fruit aromas of strawberry, peach, crushed cranberries and a touch of green apple. At the first sip, enjoy the taste of rhubarb and grapefruit with nostalgic hints of cotton candy and sour cherry jawbreakers. Our rosé is a celebration of creature comforts- old friends, new friends, family, warm days and sunny afternoons. Gather together on your patio or backyard for a delicious glass that is delicate, whimsical and stupid-good. Perfect for any occasion because life is about celebrating every day!

## VINIFICATION

25% Whole cluster

Bladder press

3 hour maceration

**Fermentation vessel**  
Stainless steel 17 day fermentation

2 months lees contact

## DATA AT BOTTLING

Alcohol: 12%

Residual sugar:  
7.00 g/L

TA: 7.5 g/L

pH: 3.23

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