

# 2020 CABERNET-MERLOT

SPECK FAMILY RESERVE



#### DESCRIPTION

Concentrated dark berry tones balanced by black plum, red fruits and smokiness. Well integrated tannins give a firm but smooth texture.

# WINEMAKERS NOTES

- · Soils range widely within this wine, all in the lacustrine silty clay range with some very heavy, brown clay deposits.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of 2.0-3.0 tonnes per acre.
- Hand-picked, gently destemmed, mechanically sorted (optically as needed).
- Sustainably grown under SWO.
- All juice is separated from the skins with no press wine added back.
- Partially fermented in an oak tank with relatively quick maceration to limit tannins.
- Aged in French and American oak barrels, 40% new, for 18 months.

**SRP:** \$47.95

#### FOOD MATCHES

Braised lamb shanks with rosemary and roasted garlic or grilled Portobello mushrooms with sautéed peppers.

Available in: Ontario, Quebec, Alberta, China

### OLD FARM, BLOCK 101, 110, 311

An assemblage of Merlot, Cabernet Sauvignon and Cabernet Franc. Planted in 1999, the Merlot comes from a high spot on our Old Farm. The Cabernet Sauvignon is from a site with heavy, chocolatey clay that dates back to 1988, while the Cabernet Franc hails from our Short Hills Bench Vineyard, planted in 1999. Fermented in a 5000 L oak tank, aged in small oak barriques, and made in vintages where the Atlantic-Maritime aspect of our climate expresses itself.

## SPECK FAMILY RESERVE TIER

These vineyards are old because they are good, not good because they are old. Our vineyards are located in the Short Hills Bench, a sub-appellation of the Niagara Peninsula appellation. The Speck Family Reserve (SFR) wines are the highest expression of our specific vineyards' terroir. From our oldest Estate vineyards, shovel-planted by the Speck Bros. starting in 1984, these wines take advantage of the many unique and defining features of our property, including glacially deposited soil types and the varying history of the plantings. Whatever the practice of the time, we are only concerned with the final result when judging if a vineyards' fruit will contribute to the SFR's.

GEOGRAPHIC DESIGNATION	TECHNICAL INFO	CSPC	SCC	UPC
VQA Short Hills Bench	Alc./Vol: 13.5% T.A.: 6.1 g/L.	616433	1-07-79376-44702-9 (6 pack) 1-07-79376-10702-2 (12 pack)	7-79376-10051-4



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VQA SHORT HILLS BENCH VQ

