

VOA is about Place.

Where soil, slope,

sunshine, warmth and

craftsmanship all matter.
Taste the Place.



WINE MAKING

A blend of 44.7% Merlot, 26.6% Cabernet Franc, 25.6% Cabernet Sauvignon, and 3.1% Dornfelder, all harvested from the vineyards of the Niagara Peninsula. The individual wines were given subtle oak integration for 6 months with French and American oak, before the final assemblage was created. A full malolactic fermentation to soften the mouthfeel.

WINE ANALYSIS

Sweetness Level: Dry, 5.0 g/l Alcohol: 13.0% Total Acidity: 5.68 g/l

PID#: 1206352 (750ml)

UPC#: 6 27167 09906 9 (750ml)

CSPC#: 75689 (750ml)

PID#: 1202567 (3 litre box) (VQA Ontario, NVD)

FLAVOUR PROFILE

Bright garnet colour with a bouquet of black cherry and currant fruit, with complementary notes of sweet spice and smoky oak. A medium-bodied, fruit-forward red wine with soft drying tannins, and flavours of juicy black cherry, plum, and currant, dusted with spice. Black tea, dark fruit, spice, and black pepper notes linger on the finish.

SERVING SUGGESTIONS

Serve at a cool room temperature of 16 to 18°C. Serve with one-year old aged cheddar and Bellavitano Merlot cheese with walnut breads; grilled red meats; beef on a bun; pot roast; cold beef wraps; lamb kebobs; grilled Portobello mushrooms; meat lovers pizza. Drink now to 2027.

"Creating my own wine from Niagara allows me to contribute to the growing reputation of wines from a region that's close to my heart and to my home town. Each wine has been created in the service of my foundation and I am very proud of the fact that every bottle you enjoy, we're able to help kids in communities across Canada." - WG

NO 99 WAYNE GRETZKY ESTATES

VQA

September 2024