



2020 Merlot Salvatore's Reserve

VQA Niagara River

\$50.15 / 750 mL

Vineyard

The grapes for this wine are 100% estate grown. The majority of the Merlot we have planted is situated on the front part of the property, closest to the Niagara River. This large, constantly moving body of water provides temperature moderation throughout the year, ensuring the survival of the vines through the winter and allowing for a slow ripening of the grapes in the fall. Both factors are ideal for Merlot in Ontario, a grape prone to winter injury and uneven ripening. The 2020 season proved to be a standout vintage, allowing for full ripening of all varieties. Heat and sunlight flourished throughout the summer while rain was kept to a minimum into the fall. This allowed growers to hang the fruit on the vine for longer to develop more flavour without worry of spoilage from high humidity.

Vinification & Élevage

2020 Merlot was hand-harvested. A short fermentation on whole clusters for a few days was followed by a gentle de-stemming and crushing into small fermentation tanks. After an extended maceration on the crushed skins and seeds (2 weeks), the wine was gently pressed into 4 small 225L neutral French Oak barrels and left to age for a total of 24 months.

Bottle Statistics

Varietal Content: 100% Merlot

Harvest Date: Oct. 7, 2020

Avg. Brix: 21.5

pH: 3.79

TA: 5.5 g/L

Alcohol: 13% alc./vol.

Cases Produced: 100 cases

Bottled on: Oct. 26, 2022

Residual Sugar: Extra-Dry (2g/L)

Tasting Notes
