



### Harvest Specifications

Variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Merlot	Oct. 14	24.4°	6.5	3.46	54%
Syrah	Oct. 17	24.0°	8.5	3.42	46%

### Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
14.2%	6.1	3.78	<2.0 g/L	cases

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions. This is a single vineyard, but dual variety blend – and although harmonious, it is an unconventional blend. , represents what is beautiful about a terroir specific blend. The dense, dark, black cherry and plum fruit of Merlot is blended with an almost equal portion of Syrah with characteristic blackberry fruit, white pepper and savoury spice and smoke.

While making this wine, and due to the unconventional marriage prospects of the two varieties (because to my understanding there is no world wine region that traditionally blends these two varieties), they were matured in separate barrels and puncheons of French oak, taking 20 months in oak to reach the balance and harmony desired. Each time upon regular check-ins, when the wines were tasted separately, the wines were both fine and interesting but when blended together in a glass they were always better. Sometimes this is how winemaking blends proceed to a conclusion, telling the winemaker what works in the glass and on the palate – even if it is a bit unconventional. The tannins are

fine, soft and complement the wine, especially when paired with full flavoured protein and fat rich accompaniment like lamb. So consider this a rare treat of an experiment gone right!

This wine is intended as another unique statement. Appealing to those wine enthusiasts that love unique wines that still exhibits the specific place where they were grown.