



2007 TERROIR CACHÉ – RED MERITAGE

WINEMAKING DATA

Harvest Dates:

Merlot: 13th & 16th of October, 2007
Cabernet Franc: 19th of October, 2007
Malbec: 25th & 28th of September, 2007
Cabernet Sauvignon: 25th of October & 1st of November, 2007

Blend and grape source: 100% Estate grown fruit from the Rosomel, Locust Lane and Felseck Vineyards.

Cabernet Sauvignon: 43%

Cabernet Franc: 34%

Merlot: 22%

Malbec: 1%

Alcohol: 13.8% **pH:** 3.52

Residual Sugar: 0.45g/L **T.A.** 6.60 g/L

Bottling Date: May 28th, 2009

Unfined, Unfiltered.

WINEMAKER'S NOTES

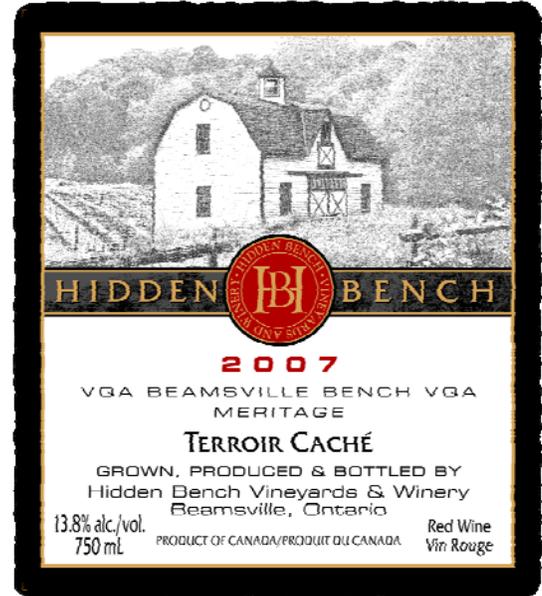
All the fruit was handpicked, double sorted and de-stemmed. The components of the blend were fermented separately in small batches and 10% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended *délestage* – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation. The wine spent 14 to 17 days on their skins before being drained by gravity to barrel. The wine was then aged for 18 months in new and older French Oak and bottled without fining or filtration.

TASTING

This wine has an opaque, dark ruby colour. The powerful nose is complex and shows aromas of blackcurrant, blueberries, mocha, roasted hazelnut and leather. A concentrated palate with tight structure and abundant tannins is balanced with fresh acidity. The 2007 Terroir Caché has rich and intense flavours of ripe blackberries, blueberries and chocolate. This wine shows great balance and should age gracefully for the next 5 to 8 years.

THE GROWING SEASON

The 2007 vintage is characterized by warm and extremely dry conditions for most of the growing season. This drought meant precipitation was much lower than normal. Thankfully, our vineyards missed the severe weather that passed through the region during the summer months.



ESTATE SERIES \$45

April through August provided above average temperatures, sunshine and extremely low precipitation. The wonderful weather conditions reduced disease pressure in the vineyard, but a lack of water caused some vines to experience water stress. This was countered with extreme green harvest and manual irrigation of the younger plantings. These successful practices allowed us to maintain the health of our vines and bring our fruit to maturity early.

Harvest weather was ideal with very warm months for September and October and below average precipitation which permitted an early picking. We were pleased to receive a beneficial rainfall at the end of September – the first substantial precipitation since early June.

With warm weather and low rainfall during the season we harvested an extremely light crop of exceptionally good quality fruit. Berries and bunches were relatively small with wonderful flavours. The Hidden Bench wines of the 2007 vintage are big, bold, concentrated and classic examples of our Beamsville Bench *terroir*. These could be the benchmark wines for years to come.