

2020 Onyx

Descriptors: Black pepper, dark cherry, smooth

Appellation: VQA Niagara Peninsula

Composition: Merlot (33%), Cabernet Franc (33%), Cabernet Sauvignon (33%)

Winemakers: David Johnson, Kevin Chuan Qin

Harvest Dates: Oct 30th – Nov 2, 2022

Fermentation: Each component of this fine blend was individually fermented with in our climate-controlled cellar to ensure optimum varietal character and quality.

Aging: 100% complete Malolactic fermentation; the Merlot was fermented and aged in French oak barrels; the Cabernets were fermented and aged in American oak; the best individual barrels of each varietal were hand selected by the winemakers for this blend

Cellaring potential: 5-15 years

Bottling date: September 13th, 2022

Total Production: 270 cases

Wine analysis:

pH 3.50; 13% alc./vol; TA 6.9 g/L; R.S. 1.6 g/L

Retail Price: \$39.95

Availability: Winery retail store; licensee

Tasting Note:

Made only when the vintage has been exceptionally rewarding, we select our finest barrels and allow the wine to rest an extra year in oak. Cabernet Franc lends a bold, savoury character, laced with black pepper and plum. Merlot brings whispers of elegant cherry and a velvety mouthfeel. Cabernet Sauvignon lends complexity and a lasting finish. Combined, they create a wine of remarkable structure.

