

**calamus**  
ESTATE WINERY

*Beautifully crafted artisanal wine,  
made with care beneath the stars*



**2014  
CABERNET MERLOT**  
VQA / NIAGARA PENINSULA / VQA  
RED WINE / VIN ROUGE

**calamus**  
ESTATE WINERY


This 2014 medium body blend of Cabernet Sauvignon, Cabernet Franc and Merlot was aged in French Oak enhancing the aroma with hints of vanilla, leather and clove. Presents ripe fruit and firm tannins on the palate, followed by a peppery finish. Enjoy with meaty lasagna or grilled Portobello mushrooms.

750 ml / 13.2% alc./vol.  
RED WINE / VIN ROUGE  
CONTAINS / CONTIENT SULFITES  
PRODUCT OF / PRODUIT DU CANADA

3100 GLEN RD / JORDAN  
ONTARIO CANADA L0R 1S0  
CALAMUSWINES.COM  
43.1303 N 79.3788 W

54-WL-667



6 93550 00096 7

## 2014 Cabernet Merlot

<b>UPC</b>	693550000967	<b>Tasting Notes:</b>	
<b>Bottling Date</b>	Sept. 21, 2016	<b>Colour</b>	Garnet
<b>Release Date</b>	Oct. 20, 2016	<b>Aroma</b>	Hints of vanilla, leather and clove.
<b>Price</b>	\$16.95	<b>Palate</b>	Medium body. Ripe fruits and firm tannins on the palate. Peppery finish.
<b>Vintage</b>	2014	<b>Food Pairing</b>	Meaty lasagna, grilled Portobello mushrooms.
<b>Vineyard</b>	Niagara Peninsula	<b>Serving Temp.</b>	12-14 ° C (54-57 ° F)
<b>Appellation</b>	Niagara Peninsula	<b>Cellaring</b>	At least 3-6 years
<b>Soil Type</b>	Clay / loam	<b>Awards</b>	<b>Silver Medal</b> - Finger Lakes Int'l Wine Competition 2017
<b>Age of Vines</b>	2000	<b>Notable reviews</b>	Tony Aspler - Nose: cedary, redcurrant with spicy, vanilla oak Taste: medium-bodied, dry, well-defined currant flavours with a firm finish
<b>Varietal/Blend</b>	75% Cabernet Sauvignon, 20% Cabernet Franc, 5% Merlot		
<b>Quantity Made</b>	500 cases		
<b>Harvest</b>	Oct 2014		
<b>Vinification</b>	22 months in French oak barrels		
<b>Alcohol Content</b>	13.2%		
<b>Sugar Content</b>	5.8 g/l		
<b>LCBO #</b>	0426411		

Updated Feb 2017

Updated Oct. 24, 2016; Added medal  
Mar 31, 2017, Aug, 28 /17 added LCBO #