



calamus

ESTATE WINERY

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

calamus

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This wine opens with intense aromas of honeysuckle and sweet clover, a mid palate of citrus and clove and closes with a crisp citrus finish. 85% Vidal / 15% Chardonnay is a perfect blend for a very appealing off dry sipper. Pair with a lightly dressed salad or grilled chicken and tropical fruit salsa.

750 ml / 12.2% alc./vol.

WHITE WINE / VIN BLANC

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



2014

WHITE NIGHT

VQA / ONTARIO / VQA

WHITE WINE / VIN BLANC

2014 White Night

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|-----------------|-------------------------------|---------------------|---|
| UPC | 693550001056 | Tasting Notes: | Off-Dry |
| Bottling Date | May 27, 2014 | Colour | Golden straw |
| Release Date | August 12, 2017 | Aroma | Pear, grapefruit, grass |
| Price | \$13.10 | Palate | Pear, peach, apricot, long clean, citrusy finish |
| Vintage | 2014 | Food Pairing | Camembert, Tilapia with lemon sauce, Pasta Primavera |
| Vineyard | Bartlett Creek & Ball's Falls | Serving Temperature | Well chilled |
| Appellation | Niagara Peninsula | Cellaring | Drink now to 2018 |
| Soil Type | Clay/loam | Awards | Gold Medal - Finger Lakes Int'l Wine Competition 2017 Bronze Medal —2016 Intervin Best Value —2016 Intervin |
| Age of Vines | 2000 | Notable reviews | Tony Aspler—Nose: apple and apricot nose Taste: medium-bodied, dry with Muscat-like flavours of peach and tropical fruits; well made and good value—06/16 |
| Varietal/Blend | 85% Vidal 15% Chardonnay | | |
| Quantity Made | 236 cases | | |
| Harvest | September 17, 2014 | | |
| Vinification | Stainless steel | | |
| Alcohol Content | 12.2% | | |
| Sugar Content | 13.4 g/L | | |
| LCBO # | 0484014 | | |

Updated July 11, 2016, Sept 10/16; added Gold medal Mar 31, 2017, added release date Aug 12, 2017