



150 eh

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

calamus ESTATE WINERY

150 eh! Celebrate Canada's birthday and all we love about this country. 2013 reds aged over 40 months in old French Oak produced a celebration worthy wine. Well balanced with good fruit and a little smoke on the nose, light spice and soft tannins mid palate followed by more fruit and chocolate on the finish. Pair with Alberta Beef on the BBQ, rich Quebec Poutine or Tourtière. Enjoy!

750 ml / 13.6% 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



CANADA 150

54-WL-667



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2013
VQA / NIAGARA PENINSULA / VQA
RED WINE / VIN ROUGE

2013 150 eh Red

UPC	693550001155	Tasting Notes:	
Bottling Date	June 16, 2017	Colour	Ruby red
Release Date	June 16, 2017	Aroma	Vanilla, cherry, pepper
Price	\$15.95	Palate	Cherry, blackberry, spicy red peppers
Vintage	2013	Food Pairing	Pepperoni pizza, spaghetti with meat balls, vegetarian lasagna
Vineyard	Niagara Peninsula	Serving Temp.	Room temperature
Appellation	Niagara Peninsula	Cellaring	2017 to 2021
Soil Type	Clay / loam	Awards	
Age of Vines	2001	Notable reviews	
Varietal/Blend	61% Cabernet Sauvignon 24% Merlot 15% Cabernet Franc		
Quantity Made	375 cases		
Harvest	Oct. 2013, Oct 2014 (13% Cab Sauv)		
Vinification	28 months in French oak		
Alcohol Content	13.6%		
Sugar Content	3 g/l		
LCBO #	N/A		