



calamus
ESTATE WINERY

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

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

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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



2014 Cabernet Merlot

UPC	693550000967	Tasting Notes:	
Bottling Date	Sept. 21, 2016	Colour	Garnet
Release Date	Oct. 20, 2016	Aroma	Hints of vanilla, leather and clove.
Price	\$16.95	Palate	Medium body. Ripe fruits and firm tannins on the palate. Peppery finish.
Vintage	2014	Food Pairing	Meaty lasagna, grilled Portobello mushrooms.
Vineyard	Niagara Peninsula	Serving Temp.	12-14 ° C (54-57 ° F)
Appellation	Niagara Peninsula	Cellaring	At least 3-6 years
Soil Type	Clay / loam	Awards	
Age of Vines	2000	Notable reviews	
Varietal/Blend	75% Cabernet Sauvignon, 20% Cabernet Franc, 5% Merlot		
Quantity Made	500 cases		
Harvest	Oct 2014		
Vinification	22 months in French oak barrels		
Alcohol Content	13.2%		
Sugar Content	5.8 g/l		
LCBO #	N/A		

Updated Oct. 24, 2016