



Merlot 2007

VQA NIAGARA PENINSULA

“Since 1989 Trius has been setting the standard for excellence in wines from Niagara-on-the-Lake. Our award winning blends and single-varietal wines are artfully made and aged to perfection. A true expression of our winemakers’ talent, and the terroir of Niagara.”



WINE MAKING

- A classic single varietal harvested from the vineyards of Niagara.
- Traditional skin contact, subtle French oak integration, and full malolactic fermentation, produces a wine of elegant style.

FLAVOUR PROFILE

- Purple to garnet colour with aromas of black cherry, Damson plum, bramble, and a touch of black pepper and cedar.
- A medium-bodied wine with soft, yet drying tannins and fruit-forward flavours of juicy black cherries, plums and spice.
- Juicy cherries, blackberries and currants accented by black tea and herbal notes linger on the finish.

WINE ANALYSIS

- Sugar Code: (0) Dry, 3.9 g/l
- Alcohol: 13.0%
- TA: 6.2 g/l
- CSPC#: 587907
- PID#: 1040637
- UPC#: 0 48162 00855 7
- Price: \$15.05 (+ bottle deposit)

SERVING SUGGESTIONS

- Serve at a cool room temperature of 16 to 18°C in large bowled red wine glasses.
- Serve with duck breast and root vegetables; grilled steaks and garlic mashed potatoes; mild Canadian cheddar with fresh organic breads; prime rib on focaccia; gourmet burgers topped with grilled mushrooms; meat pies.
- Drink now through 2011.

TRIUS – THE ART OF EXCEPTIONAL WINEMAKING.

CRITICAL ACCLAIM:

Silver Medal – Los Angeles International Wine & Spirit Competition 2009.
Bronze Medal – Grand Harvest Awards 2009, Sonoma, California.
Bronze Medal – International Eastern Wine Competition 2009, New York.

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Hillebrand Winery
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