



Trius Red 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 Trius, harvested from our own estate vineyards, from what wine makers and wine critics are calling the best vintage to date in Ontario.
- A blend of 44% Cabernet Franc, 32% Cabernet Sauvignon and 24% Merlot.
- The individual lots received 14 to 25 days of skin contact during fermentation.
- Each varietal is barrel aged separately in 85% French oak and 15% American oak barrels for 12 months; 30% of the barrels are new oak.
- Barrel malolactic fermentation.
- Final assemblage just prior to bottling.

FLAVOUR PROFILE

- Vibrant deep purple colour with an aromatic bouquet of red and black currant, cedar, black cherry, black pepper and allspice.
- A medium to full-bodied wine with youthful drying tannins, great structure and balancing acidity.
- Cocoa, spice, oak, black currant and blueberry flavours evolve on the palate.
- Cocoa powder, sweet spice and black currants linger through on the drying finish.

CRITICAL ACCLAIM:

Double Gold Medal – International Eastern Wine Competition 2009, New York.

Silver Medal – Decanter World Wine Awards 2009, UK.

Silver Medal – Concours Mondial de Bruxelles 2009.

Silver Medal – Los Angeles International Wine & Spirit Competition 2009.

5 stars out of 5 – "...this one really shows the brilliance of the 2007 fruit enhanced by good wine making practices..." "...this wine is a bargain and you'll feel you stole this one from them when you're drinking it in 2019..." Michael Pinkus, Ontario Wine Review 09.

4 ½ stars out of 5 – "The new 2007 Trius Red returns the label to the upper echelon of red wines in Ontario. ...nicely layered, with components and structure that impresses right now and will reward cellaring for the next decade. Vines Magazine, May/June 2009.

89 points – "Since 1989, Trius has been pioneering a Niagara take on Bordeaux-style red blends: its 2007 is among the best. The blackberry and tobacco nose is well combined with herbs and oak. Dense and elegant, with fine tannin. Best 2010 to 2015.

Vintages. LCBO 303800." David Lawrason, Toronto Life, July 2009.

TRIUS – THE ART OF EXCEPTIONAL WINEMAKING.

Trius
Niagara-on-the-Lake

WINE ANALYSIS

- Sugar Code: (0) Extra Dry, 2.4 g/l
- Alcohol: 13.5%
- Total Acidity: 5.85 g/l
- PID#: 1040575 (750ml)
- PID#: 1040587 (1.5 litre)
- CSPC#: 303800 (750ml)
- UPC#: 0 48162 00153 4 (750ml)
- Price (750ml): \$21.75 (+ bottle deposit)
- Price (1.5 litre): \$41.75 (+ bottle deposit)

SERVING SUGGESTIONS

- Serve at a cool room temperature of 18°C
- Serve with medium rare to rare grilled red meats such as pepper steaks, filet mignon, beef tenderloin, marinated leg of lamb, and Rack of lamb.
- Try with 1 or 2 year old Canadian cheddar or 70% dark chocolate.
- Drink now to 2015 or perhaps longer. Decanting is recommended if drinking through 2009.

Hillebrand Winery
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