



## 2002 Reserve Meritage

### THE VINTAGE

Considered one of Ontario's better vintages, the 2002 growing season was fairly warm with minimal rainfall in the early months. Drought conditions were experienced in August through September. The result was excellent sugar and flavour amongst all the grape varieties. Harvest came early, beginning in mid-September.

### TASTING NOTES

*"One of the top-rated wines in this issue, Creekside's top-of-the-line Bordeaux blend is assembled from a focused selection of barrels of Cabernet Sauvignon, Merlot and Cabernet Franc. This stunning wine is best enjoyed leisurely, decanted, served in large bowl glasses, with time to monitor how the wine changes over the course of the evening."*

**4 ½ out of 5 Stars, Christopher Waters, Vines Magazine, September/October 2006**

### WINEMAKER'S PRODUCTION NOTES

This Meritage is a blend of 20% Cabernet Franc, 45% Cabernet Sauvignon and 35% Merlot from top vineyards in the Niagara Peninsula. The 'dripper' technique was employed on 20% of the wine. The 'dripper' is a method employed at harvest where left over caps (Un-pressed skins and grape pulp) from fermentation are left out for 24 hours. Gravity naturally presses this material extracting wine rich and soft tannin which is funneled directly into barrel. This adds to the structure, polish and fullness of the wine. Aging for this wine was almost a three year process: Aged in new oak for 11 months followed by further refining in older oak barrels for another 11 months and then bottle ageing for another 11 months. The result is a highly refined, elegant and complex red. Recommended ageing: 2008-2011.



### AWARDS:

**Silver Medal** – Canadian Wine Awards, 2006

**Gold Medal** – Ontario Wine Awards, 2007

### FOOD PAIRINGS

Grilled game meats, lamb stew, tomato-based pastas and sharp cheeses.

### TECHNICAL DATA

Production: 84 cases

Sugar code: 0

13.2% alcohol

pH 3.51

TA 6.0 g

Retail Price: \$34.00

Availability: Winery Retail Store

[www.creeksidewine.com](http://www.creeksidewine.com)

(On-Line Store)