

2007 CABERNET SAUVIGNON
ST. DAVID'S BENCH VINEYARD
VQA – ST. DAVID'S BENCH



PAUL BOSCO'S WINEMAKER'S NOTES

Château des Charmes Cabernet Sauvignon, St. David's Bench Vineyard undergoes temperature controlled fermentation and is aged for one year in French oak barrels. The resulting wine has a deep ruby colour and a bouquet of cassis and bell pepper. It is full bodied and complex, possessing classic varietal flavours. This wine is ready to drink now, but will continue to develop in the bottle for 5-10 years.

FOOD PAIRINGS

This wine is an excellent match for any red meat or pasta dish.

TECHNICAL NOTES

HARVEST DATE	October 17
ALCOHOL	13.0%
BRIX AT HARVEST	21.5
PH	3.40
TOTAL ACIDITY	5.70
CASES PRODUCED	493
SUGAR CODE	0
LCBO #	453423
PRICE	\$25.95 / 750ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"
– THE BOSCO FAMILY