

2007 MERLOT
ST. DAVID'S BENCH VINEYARD
VQA – ST. DAVID'S BENCH



PAUL BOSCH'S WINEMAKER'S NOTES

We only make this Merlot in the best years and in very limited quantities. In the cellar it undergoes temperature-controlled fermentation and is aged for one year in French oak barrels. We stir the barrels regularly to make sure every drop of wine has come in contact with the oak. It has a purplish ruby colour and a bouquet of black cherry and dark chocolate. It is a rich, full-bodied wine with cherry and cassis flavours and a silky finish. We built this wine to last and it will continue to develop for 5-10 years after bottling.

MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

We are fortunate to be able to work with the St. David's Bench Vineyard. It is an incredible site. Because it is so far from the lake and nestled against the Escarpment, we are able to achieve full maturity and ripeness on our reds. We do a lot of hand-work in the rows to help the vine concentrate flavours. For example, we select the best bunches on each vine and remove the rest, we expose the bunches on the East side of the rows in late August then the West side in September, and we will remove individual berries from the hanging bunches if they are not up to par. But the best wines are made in the vineyard so we want to give the winemaking team the best grapes we possibly can.

MICHÈLE BOSCH'S FOOD PAIRINGS

This is a full-throttle Merlot. It begs for a dish that is equal in weight and substance. I do love any meat off the grill. Try our Merlot with a double-cut Ontario pork chop with blueberry compote on the side.

ACCOLADES

"Rich, plummy, dark fruit flavours dominate this full-bodied red, which clearly still needs time to integrate. An old world style Merlot with firm texture and no compromise to appeal to the hoi polloi. With this structure, I suspect this will start to drink well after 2011 and hold another 5-7 years or more beyond. 90 pts."

– John Szabo, "Ontario Wine Report", WineAlign.com, August, 2009

AWARDS

Cellars of the World International Competition, 2009 – Bronze

TECHNICAL NOTES

HARVEST DATE	OCTOBER 16
ALCOHOL	13.5%
BRIX AT HARVEST	23.5°
PH	3.49
TOTAL ACIDITY	6.15
CASES PRODUCED	494
SUGAR CODE	0
LCBO #	453431
PRICE	\$29.95 / 750ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

– THE BOSCH FAMILY