



## CABERNET MERLOT

### VITICULTURE

VQA Designation: Ontario  
Brix at Harvest: 21.8

### VINIFICATION:

Fermentation: Stainless steel  
Aging: 50% Stainless Steel, 50% Oak  
Blend: Cabernet Franc 53% • Merlot 37%  
Residual Sugar: 5 g/L  
Alcohol Content: 13%  
Sugar Code: 0  
Production: 7300 cases

### PRODUCT DESCRIPTION:

Bricklayer's Foundation wines showcase the best of Ontario wines. Exceptional value VQA wines crafted with the care and knowledge of our 35 years of wine making experience.

Wine Style: Full-bodied and smooth (D)  
Colour: Garnet  
Bouquet: Garnet coloured with dark fruit and vanilla on the nose and toasted oak in the finish.  
Taste: This expressive tasting wine has rich layers of blackberry, black currant and vanilla with structured tannins  
Food Matches: Perfect when paired with pasta and tomato sauce, grilled meats, medium-aged hard cheeses or bruschetta  
Serve at: 16° - 18°C

### PRODUCT INFORMATION:

750mL – item #32500  
1.5L – item #32505

