



TWO SISTERS
Vineyards

NIAGARA-ON-THE-LAKE

STONE EAGLE ESTATE RESERVE 2013

ABOUT THIS WINE

The Stone Eagle family is a careful barrel selection of each vintage's most complex, elegant and age-worthy wines. Our Estate Reserve shows cool-climate Merlot's bright blueberry and dark plum character combined with the silky texture characteristic of the Niagara River appellation. This wine is accessible upon release but will reward time in cellar.

GRAPE VARIETIES

59% Merlot, 26% Cabernet Franc, 15% Cabernet Sauvignon.

APPELLATION

Niagara River VQA

MATURATION

42 months in 80% French and 20% American oak. 15% new.

HARVEST DATE

October 18 – November 14, 2013

VINTAGE CONDITIONS

2013 was not an easy vintage, requiring vigilant monitoring of the estate throughout the summer and careful selection in the cellar. This dedication was rewarded by elegantly aromatic wines; with reds displaying good concentration, refined silky tannins and balanced acidity. Spring was cool and wet, followed by a warm, humid June and July. August had less rain and warm to normal temperatures. September progressed into a pleasant, dry month. Fall was slightly warmer than normal but October rain meant careful decisions about picking dates.

WINEMAKER'S NOTES

“Stone Eagle is a family of wines showing the unique qualities of each of the varieties we grow on site. Merlot-dominant, with extended barrel ageing, the Estate Reserve is the earliest to mature.”

FOOD PAIRING

The bright fruit and silky texture are highlighted by wild boar with cherry-rosemary compote, a dish created by Kitchen76 specifically to go alongside this wine.

CELLARING

Will reward the patience of those who can wait 3-5 years before opening and hold for a further 7+ years.

TECHNICAL ANALYSIS

Alcohol: 14.5% *Acid:* 5.5 g/L *Ph:* 3.7 *RS:* 3 g/L

