



TWO SISTERS
Vineyards

NIAGARA-ON-THE-LAKE

STONE EAGLE SPECIAL SELECTION 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 Special Selection shows the velvety richness that Cabernet Franc can display when grown in an ideal site shielded from frost combined with the balance afforded by Niagara's cool-climate growing season.

GRAPE VARIETIES 61% Cabernet Franc, 35% Cabernet Sauvignon, 4% Merlot.

APPELLATION Niagara River VQA

MATURATION 36 months in 67% French and 33% American oak. 100% 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. Special Selection is the result of three barrels we put aside for particular consideration. The resulting wine was truly extraordinary, though miniscule in production."

FOOD PAIRING The concentrated dark fruit and creamy texture are a decadent match for well-aged and well-marbled ribeye steak.

CELLARING Will develop over the next 5-7 years and hold for 12+ years.

TECHNICAL ANALYSIS Alcohol: 14% Acid: 5.5 g/L Ph: 3.7 RS: 4 g/L

