



TWO SISTERS
Vineyards

NIAGARA-ON-THE-LAKE

STONE EAGLE 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 Red Label shows that, given the proper site and winemaking, Niagara can produce Cabernet Sauvignon-dominant blends on par with the best.

GRAPE VARIETIES

48% Cabernet Sauvignon, 46% Cabernet Franc, 6% Merlot.

APPELLATION

Niagara River VQA

MATURATION

36 months in 87% French and 13% 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. Stone Eagle shows the elegant side of Cabernet Sauvignon, aromatic with firm but refined structure that is the classic appeal of cooler growing sites.”

FOOD PAIRING

The refined structure is ideally suited to fork-friendly dishes such as braised meats or Kitchen 76's beef tenderloin – the accompanying rosemary croquette emphasizes the wine's savoury herbal notes.

CELLARING

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

TECHNICAL ANALYSIS

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

