



TWO SISTERS
VINEYARDS

LUSH ROSÉ SPARKLING

NIAGARA RIVER VQA (NON VINTAGE)

OVERVIEW

This elegant Rose sparkling wine is made in the Méthode Traditionnelle. It is a luscious combination of 16% Pinot Noir and 83% Chardonnay. An addition of 1% Cabernet Franc at disgorging gives the wine structure and texture as well as a beautiful pink hue. Time on lees is updated on the bottle, currently 434 days.

RECOGNITION

GOLD MEDAL Intervin International Wine Awards 2019

SILVER MEDAL - Decanter World Wine Awards 2020

92 POINTS - Rick VanSickle



TASTING NOTES

Lush has an active mousse of fine bubbles when poured, and the bubbles persist in the glass. Lemon zest, fresh berries, hints of yeast and a subtle minerality are part of the inviting nose. The palate is brilliantly crisp and fresh, as the effervescence partners with the acidity to create exceptional texture. Flavours of citrus, pears, tart cherries, fresh strawberries, and crab apples round out the palate. Lush is wonderful on its own and is perfect for any occasion and celebration. This Champagne Method sparkling wine also works with virtually any food! Lush is an ideal pairing for appetizers, main courses and desserts!

SPECIFICATIONS

APPELLATION: Niagara River VQA

VARIETALS: Pinot Noir, Chardonnay with Cabernet Franc (Dosage)

PRODUCTION: 89% stainless steel, 11% neutral oak

BRIX AT HARVEST: 20

TITRATABLE ACID: 9 g/L

ALCOHOL: 12.0%



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ELEVENTH POST

2017 NIAGARA RIVER VQA

OVERVIEW

Eleventh Post is Two Sisters' vineyard blend of the three red grapes grown on the Estate. The 2017 vintage was a tale of two different seasons. The summer was cool and wet, but the fall was warm, sunny and long, ideal for ripening! For 2017, Eleventh Post is 48% Merlot, 39% Cabernet Sauvignon and 13% Cabernet Franc. Eleventh Post is an expressive combination of these three varieties, demonstrating the exceptional character that careful blending can create.

RECOGNITION

92 POINTS – Michael Godel, Wine Align



TASTING NOTES

The 2017 Eleventh Post has a dense and deep colour, indicative of the ripeness and flavour concentration of the opulent fruit. The pronounced nose is complex and layered with inviting aromas of intense ripe dark fruits, distinct earthy notes, dried herbs and spices. Aromatics of black cherries and currants, plums, tobacco, leather, forest floor and chocolate are evident. The palate echoes the nose, as the pronounced flavours integrate perfectly with round tannins and balancing acidity. A long, complicated finish completes the tasting experience, as this elegant wine continues to show its nuances as it lingers on the palate.

SPECIFICATIONS

APPELLATION: Niagara River VQA

HARVEST: October 21 to November 16, 2017

AGEING: 32 months in oak Barriques

BARREL PROGRAM: 90% French oak, 10% American oak, 15% new barrels

TITRATABLE ACID: 5.7 g/L

pH: 3.70

ALCOHOL: 14.5%



TWO SISTERS
VINEYARDS

UNOAKED CHARDONNAY

2018 NIAGARA PENINSULA VQA

OVERVIEW

Our 2018 vintage proved to be an exceptional year for Chardonnay, as ripeness and flavour came with outstanding acidity. The Niagara Peninsula VQA designation is due to a small portion of the fruit being sourced from Niagara-on-the-Lake. Whole cluster pressing and careful yeast selection were followed by cool fermentation to boost the aromatics. Lees was retained with the wine during ageing to build texture.

RECOGNITION

SILVER MEDAL - All Canadian Wine Championships 2020

92 POINTS - Rick VanSickle

92 POINTS - Michael Godel



TASTING NOTES

Our Winemaker Adam Pearce worked creatively to layer a combination of aromatics in unsurpassed complexity and freshness. With aromas of crisp apple and ripe citrus fruit, the wine demonstrates the character of the oldest Chardonnay vineyard in Canada, exclusively for Two Sisters from Lenko Vineyards. On the palate, this Chardonnay is highlighted with the Escarpment's famous limestone minerality that effortlessly frames the sensation of fruit sweetness. Extended lees contact including some stirring or bâtonnage, provides a creamy, mouth-pleasing experience. Hints of ginger and cinnamon round out the expression.

A most unique unoaked Chardonnay, it will evolve in detail and complexity for 3 to 5 years.

SPECIFICATIONS

APPELLATION: Niagara Peninsula VQA

BRIX AT HARVEST: Average 20.5

TITRATABLE ACID: 7.5 g/L

ALCOHOL: 13.0%

EVERY BOTTLE IS MEANT TO BE ENJOYED TO THE FULLEST