



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 83% Chardonnay and 16% Pinot Noir. 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: Chardonnay and Pinot Noir, 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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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



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RIESLING

2018 NIAGARA ESCARPMENT VQA

OVERVIEW

The Two Sisters Riesling for 2018 was created using fruit from the cooler, limestone-rich Escarpment Benches, 58% from the Foxcroft Vineyard and 42% from the Lenko Vineyard. The summer of 2018 was cool, leading to exceptional acidity in the crop. The wine was carefully vinified to retain enough sweetness to balance the pronounced flavours and acidity. Fermentation at very low temperatures created inviting aromatics, and light lees ageing added texture and character.

RECOGNITION

GOLD MEDAL - All Canadian Wine Championships 2020

93 POINTS - John Szabo

93 POINTS - Rick VanSickle



TASTING NOTES

This Riesling is brilliantly clear and bright, with a hint of straw colour. The nose is bursting with fresh, ripe citrus, stone fruit, honey, and orange blossom. The wine is off-dry, crisp, and is characterized by electric acidity with flavours of white grapefruit, honey, peach, apricot and tangerine. The characteristic stony minerality hovers in the background, adding a nuance of flavour and texture to the wine. This Riesling offers wonderfully contrasting and balancing sweetness throughout the entire tasting experience. A wonderful sipping wine for hot summer days and evenings, perfect with cheeses and charcuterie, and extremely flexible with foods including fish, chicken and pork tenderloin.

SPECIFICATIONS

APPELLATION: Niagara Escarpment VQA

HARVEST: September 24th to October 11th, 2018

PRODUCTION: 100% stainless steel

BRIX AT HARVEST: 19

TITRATABLE ACID: 8 g/L

ALCOHOL: 10.0%



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MARGO ROSÉ

2020 NIAGARA RIVER VQA



OVERVIEW

Margo is made using only Estate-grown fruit, specifically farmed with the intent for rosé production, then gently hand-harvested and pressed.

RECOGNITION

SILVER MEDAL - All Canadian Wine Championships 2020

92 POINTS - Rick VanSickle

TASTING NOTES

Juicy cherries and strawberries, with hints of lemon zest and minerality

NOSE

Red currants, pink grapefruit, and rhubarb, as well as peach and cherry blossoms

FOOD PAIRINGS

Pasta Primavera, roasted chicken, smoked salmon

SPECIFICATIONS

APPELLATION: Niagara River VQA

HARVEST: September 25th, 2020

COOPERAGE: 100% Stainless Steel

AVERAGE BRIX: 21.7

TITRATABLE ACID: 7 g/L

pH: 3.3

ALCOHOL: 12.5%

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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
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STONE EAGLE ESTATE RESERVE

2013 NIAGARA RIVER VQA

OVERVIEW

The Stone Eagle family is a careful barrel selection of each vintage's most complex, elegant and age-worthy wines.

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.

RECOGNITION

SILVER MEDAL – All Canadian Wine Championships 2019

93 POINTS – John Szabo, Wine Align



WINEMAKER 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.

TASTING NOTES

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.

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.

SPECIFICATIONS

APPELLATION: Niagara River VQA

GRAPE VARIETIES: 59% Merlot, 26% Cabernet Franc, 15% Cabernet Sauvignon

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

TITRATABLE ACID: 5.5 g/L

pH: 3.7

ALCOHOL: 14.5%

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