



2019 STRATUS RED



VINTAGE REPORT

The year began with mild conditions that followed with a winter full of significant weather variability including extreme cold and heavy snowfall, rapid thaw in March was the primary weather story of the spring. Budbreak in most areas had a slight delay; however, flowering occurred quickly as the grapevines accelerated to make up for the late start. July was warm and sunny, punctuated by three short but intense heat waves. Two significant rainfalls occurred in the month, maintaining soil moisture and supporting developing vines. August was warm and intermittently stormy, leading into a comparatively average September. Consistent and average conditions completed the summer and allowed for a stable and phased-in harvest.

VINTAGE REPORT

This superbly elegant wine boasts potent aromas and flavours of pomegranate, dried tobacco leaf and hibiscus. With a fine structure of savoury overtones that display a fruit-filled palate of black prune and cassis are accompanied by subtle notes of earthy undertones that unfold into a well-balanced and expressive finish of cocoa powder that coats the palate.

GRAPE VARIETIES

31% Cabernet Franc, 21% Merlot,
20% Cabernet Sauvignon, 19% Petit Verdot,
4% Tannat, 3% Syrah, 2% Malbec

VITICULTURE

Harvest: October 12-December 5
Brix at Harvest: 23.2°

APPELLATION

VQA Niagara-on-the-Lake

COOPERAGE

617 days in oak, 6% new

DATA AT BOTTLING

Alcohol: 13.3%
Residual Sugar: 3.0 g/L
Titratable Acidity: 6.38 g/L
PH: 3.76
Dry Extract: 32.5 g/L

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