



REIF ESTATE

WINERY



Technical Notes:

Residual Sugar: 2 g/L
Alcohol/volume: 12.5%
Brix at Harvest: 21.1°
Total Acidity: 4.6 g/L
Aging in Oak: None
Release Date: August 2024
Ageability: 3 to 5 years

2023 CHOOSE LOVE RED

VQA DESIGNATION ~ Niagara Peninsula

Winemaker's Notes:

While the season began with a wet cool spring, summer brought typical temperatures across Ontario. July was warm and sunny with intense heat waves and high humidity. Early-ripening grape varieties escaped the wild weather of late fall. The fermentation and aging was done in large stainless steel vats while a portion was aged in older barriques for 4 months. This vintage is a blend of, 36% Cabernet Sauvignon and 38% Cabernet Franc. 26% Merlot

Tasting Notes and Food Pairings:

Fruit aromas and flavours of raspberry, blackberry and currants with soft tannins on the palate. A medium bodied food-friendly red wine finishing with some earthiness. Will pair well with grilled pork chops, sirloin steak, beef burgers and vegetables like red peppers and mushrooms. A crowd pleaser that will also be a great match with pizza, lasagna or spaghetti and meatballs!