



Red Gold

Lillooet VQA 2017

Production 138 cases & 78 Magnums

Winery retail price: \$44.99 (Magnum \$99) ex tax

CHEMISTRY

Alc. 14.4%
pH 3.65
TA 6.6 g/l
RS 2.1 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,
grocery stores and restaurants

CSPC: 499319
UPC: 626990114277

WINEMAKER'S NOTES

Vineyard: Dry Creek Vineyard, Fort Berens Estate Winery in Lillooet

This premium blend features 67% Merlot and 33% Cabernet Franc. The Cabernet Franc grapes were vinified in a passimento style. These grapes were air dried over a period of six weeks. After this process, the grapes had lost nearly 30% of their moisture leaving the winemaker highly concentrated, partially raisinated, Cabernet Franc berries. These berries were then fermented in open top French oak barrels over the period of a month to allow for maximum extraction.

The Reserve Tier at Fort Berens is bottled in premium-quality Saverglass bottles. The bottles are sealed with a premium natural cork which, thanks to a special testing process, is guaranteed 100% TCA-free.

TASTING NOTES

On the nose, our premium Red Gold offers aromas of intense blackberries and ripe plums with notes of sage and liquorice. This beautifully balanced, full-bodied wine explores all regions of the palate with lush fruit flavours, spicy oak and a lengthy, smooth finish.

This wine is ready now and will peak by 2025. With proper cellaring, you can age this wine until 2030.

The perfect pairings for this wine are Beef Wellington, venison and firm cheeses.

AWARDS

Silver – All Canadian Wine Awards 2019

