



Artist Series Merlot 2008

VQA NIAGARA PENINSULA

"At Hillebrand we believe in wine, and all things captivating. Fine wine, fine art, fine food. Artist Series is the marriage of incredible wine and beautiful, original Ontario art. What a tasteful way to support the arts."

WINE MAKING

- Select premium Merlot grapes undergo traditional red wine making.
- The wine is then given subtle French oak aging for 7 months to add complexity and a malolactic fermentation to soften the mouth-feel.

FLAVOUR PROFILE

- Ruby red colour with a bouquet of cherry, plum, spice and a touch of smoky oak.
- A medium-bodied red wine with soft tannins and balancing acidity.
- Fruit-forward flavours of cherry, raspberry and currant fill the mouth.
- Spice and red berries linger through on the finish.

WINE ANALYSIS

- Sugar Code: (0) Dry, 2.8 g/l
- Alcohol: 12.8%
- TA: 5.4 g/l
- PID#: 1050689
- UPC#: 0 48162 00847 2
- Price: \$11.95(+bottle deposit)

SERVING SUGGESTIONS

- Serve at a cool room temperature of 16 to 18°C.
- Serve with gourmet burgers; take-out pizza; cold prime rib sandwiches; vegetable stews; shepherd's pie; meatloaf; beef wraps; meaty lasagna; meaty red sauce on pasta.
- Best enjoyed now to 2011.

Special Label Feature: *Train Station* – *Dragan Sekaric (Shex), 2008*. Shex is a versatile Canadian artist who was educated and trained in Europe. He is recognized by his use of the sfumato style, which has also been described as Magical Realism by a number of critics. His work is marked by strong artistic energy, and attempts to seize the mystery that breathes behind or within our everyday life. *Train Station* expresses the hope and loneliness felt by family and friends as they prepare to leave one life to embark on another.

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