

# CORE RED

**Appellation:** VQA Ontario

**Varietal:** Bo-Teek Cabernet Franc,  
Elevation Cabernet Franc, Merlot Appassimento

**Alcohol Percentage:** 13.0 %

**LCBO Sweetness Descriptor:** Dry

**Residual Sugar g/L:** 2.6 gr/L

**Total Acid g/L:** 6.1 gr/L

**Cases Produced:** 237

**Oak Treatment:** 18 months

**Service Temp.:** 17 - 19°C

**Bottle Size:** 750ml

**Decanting:** 25 minutes

**Description:** This medium to bold red wine is packed with juicy red berry characteristics like raspberry, cherry, strawberry and cassis. It has a full flavour and a balanced structure that just begs you to have another sip. A cheerful acidity keeps this wine focussed and ready for beef, BBQ, and pasta with red sauce entrees just to name three. As there is depth and brightness in this red, it is truly wide open for many unique food pairings.



# CORE WHITE



Appellation: VQA Ontario

Varietal: 75% Vidal, 25% Aromatic White Blend

Alcohol Percentage: 10.5%

LCBO Sweetness Descriptor: Dry

Residual Sugar g/L: 5.1gr/L

Total Acid g/L: 5.6gr/L

Cases Produced: 219

Oak Treatment: None

Service Temp.: 12 - 14°C

Bottle Size: 750ml

Decanting: No

**Description:** This bright and aromatic white wine has a delicious array of peach, apple, pear and citrus notes to entice you. The sparky acidity makes it ideal for pairing with chicken, fish, vegetarian and some pork dishes. This is a truly refreshing wine that can also be easily enjoyed on its own.