



TWO SISTERS VINEYARDS

Stone Eagle

VINTAGE: 2016

GRAPE(S): 34% Merlot, 34% Cabernet Franc and 32% Cabernet Sauvignon

COUNTRY: Canada

APPELLATION: Ontario, Niagara River VQA

VINEYARD: Estate

SUGAR: 4 g/L

ACIDITY: 5.5 g/L

ALCOHOL: 14.5%

STYLE: Rich, concentrated and complex.

FOOD PAIRINGS: Braised beef and lamb in rich sauces, aged cheddar.

THE DOMAINE: Established more than a decade ago and awarded “Best Small Winery in Canada” by the National Wine Awards, two sisters, Angela Marotta and Melissa Marotta-Paolicelli have created a gorgeous estate producing super-premium and luxury wines in Canada. Settling in the Niagara region, particularly Niagara-on-the Lake, the Marotta family winery reflects their passion to bring people together over Italian food, pristine Bordeaux style wines and culture. Taking a non-interventionist approach, winemaker Adam Pearce is dedicated to drawing on the unique soil composition and terroir on the estate. The first of its kind, estate grown Blanc de Franc sparkling, showcases Ontario at its finest, while their elegant whites, sourced from leading vineyards in the cooler, mineral-rich Niagara Escarpment Benchlands highlights the delicate and delicious nature of our VQA. The complex estate red Bordeaux varieties from the warm Niagara River sub-appellation, rivals its French counterpart. Angela and Melissa’s motivation and commitment to excellence is evident in every wine produced. Along with Adam’s expertise and meticulous approach to winemaking, Two Sisters Vineyard represents the best of Ontario, proving once again there is no place like home.

VITICULTURE AND VINIFICATION: Stone Eagle is Two Sisters’ most extraordinary wine and is only made in the best of vintages. It was not made in 2014 and 2015. The 2016 vintage was sunny and warm, with a long, ideal fall for ripening. Stone Eagle is made exclusively from estate grown fruit, and is meticulously blended, for this vintage, using 34% Merlot, 34% Cabernet Franc and 32% Cabernet Sauvignon. The individual varieties were fermented and aged separately in 100% new oak (90% French Barrique, 10% American oak), then carefully combined to create this wine. Stone Eagle is an expressive combination and synergy of the vineyard, the vintage, and the fruit.

VINTAGE DETAILS: 2016 provided close to perfect conditions for wine grapes and promises to produce some great wines. Virtually all grape varieties performed well in this growing season and the dry and pleasant harvest season meant most grapes were picked in pristine condition. This quality should be evident in both the core cool climate varieties where Ontario excels and for the many less common but very interesting varieties grown here.

TASTING NOTE: Bursting with character, Stone Eagle is a wine of extraordinary concentration, complexity and flavor. Blackberries, black currants, blueberries, sweet herbs, tobacco, licorice and chocolate.

PERSONAL NOTES: