



2010 STRATUS RED



VINTAGE REPORT

2010 began with a relatively mild winter and lower than usual precipitation.

Bud-break occurred one to two weeks early across the region, allowing for a positive start to what turned about to be a fantastic year. Warmer than average temperatures endured throughout the spring and promoted great growth without being too hot to shut down the vines.

Hot conditions prevailed throughout the summer with occasional bursts of high rainfall.

Veraison was approximately one week early in some varieties such as Malbec, Gamay, Gewürztraminer and Chardonnay. Diligent leaf removal and fruit-thinning throughout the vineyard, combined with these ideal growing conditions, allowed for highly concentrated, healthy fruit and a slightly earlier harvest.

Following the heat of summer, temperatures swung unusually low in the late fall and the grapes for our Icewine Red were harvested on December 14.

TASTING NOTE

With an intensely ripe and pungent nose of mature cabernet sauvignon fruit, dark ripe berries, pencil shavings, and cedar the 2010 Stratus exhibits the classical attributes of a fine Bordeaux/Meritage blend. The tannins are very fine and tight with an assertive grip that belies the warmer 2010 vintage pointing to considerable cellaring potential. The wine is all barrel aged for 20 months in a combination of new (15%), second-fill (33%) and older French cooperage.

ASSEMBLAGE

42% Cabernet Sauvignon,
28% Merlot, 15% Petit Verdot,
15% Cabernet Franc

VITICULTURE

Harvest: October 25 –
November 19, 2010

Brix at Harvest: 25.3°

APPELLATION

VQA Niagara-on-the-Lake
Vineyard Origin: Stratus Vineyard

COOPERAGE

617 days in French oak – 15% new

DATA AT BOTTLING

Alcohol: 14.0%
Residual Sugar: 1.60 g/L
Titrateable Acidity: 7.07 g/L
pH: 3.79
Dry Extract: 36.6 g/L

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