



LE16



Welcome to LE16, a showcase of five outstanding wines from some of the world's most renowned regions.



Cabernet Franc

LE16

Ready in 6 weeks

-  Order by October 31st and pay \$144.00
-  After October 31st through December 2nd pay \$158.00

Cabernet Franc is a grape with so much to offer, yet most of the winemaking world blends it with other varieties to make a 'Bordeaux' style blend. There's good reason to celebrate this grape on its own. It can tread the line between fruit and spice notes magnificently with ripe raspberry and red currant dancing around with black pepper and fresh mint leaf. There is a solid backbone of tannin to provide mouth-feel and structure, and it can pair with a range of foods due to its medium-full body status. Play up the herbaceous elements and enjoy it with rosemary-crusted lamb or cozy up in the winter with a paprika-rich bowl of Goulash stew.

Available January 2017

Alcohol: 13.0%*

*Alcohol level based on following Winexpert winemaking instructions.

Sweetness: 

Body: 



Oak: 



Vermentino

LE16

Ready in 6 weeks

-  Order by October 31st and pay \$140.00
-  After October 31st through December 2nd pay \$152.00

Although rare in North America, in Italy the Vermentino grape is a white star. Think of flavours like white peach, green apple, fresh lime and even a bit of dried tarragon on the finish. On the palate, it has a quenching acidity that makes your mouth water with delight and a delicate weight that allows this wine to be sip-worthy on its own. Although perfect on its own on a warm summer day, this wine also pairs beautifully with regional Italian cuisine like pasta tossed in olive oil with fresh shellfish or simply with grilled Mediterranean vegetables.

Available January 2017

Alcohol: 12.5%*

*Alcohol level based on following Winexpert winemaking instructions.

Sweetness: 

Body: 

Oak: 



Milagro

LE16

Ready in 6 weeks



Order by October 31st and pay \$144.00



After October 31st through December 2nd pay \$158.00

Available February 2017

Blending grapes together is an art, with of course a bit of science, and the grapes here are perfectly suited. Three of Spain's great red varieties, Tempranillo, Garnacha and Bobal bring their lush and hedonistic qualities to pair the full-bodied and well-structured friends Cabernet Sauvignon and Syrah. Together, you have a wine with a range of black and red fruit characteristics, cherry cola, anise and white pepper and a powerful yet supple mouthful. Pair this with braised beef, a big wedge of Manchego cheese, or the region's famous specialty, Paella.

Alcohol: 14%*

*Alcohol level based on following Winexpert winemaking instructions.

Sweetness:

Body:

Oak:



Blanc de Noir

LE16

Ready in 6 weeks



Order by October 31st and pay \$140.00



After October 31st through December 2nd pay \$152.00

Available March 2017.

Blanc de Noirs is a French term that translates to a white wine made from dark grapes. Pinot Noir, which many wine experts argue is the greatest red wine grape in the world, is used for this particular wine. By quickly removing the skins from the juice after the grapes have been pressed, the pigment from the skins is not transferred to the juice and you have all the beautiful complexities of Pinot Noir while keeping the colour light and the tannins at bay. This wine, with its crab apple and strawberry driven nose and white peach and grapefruit palate pairs well with delicate dishes. Splurge on poached lobster or enjoy with eggs benedict for your next Sunday brunch.

Alcohol: 13%*

*Alcohol level based on following Winexpert winemaking instructions.

Sweetness: ●●●●●●●●●●

Body: ●●●●●

Oak: ●●●



Grenache Cabernet with Grape Skins

LE16

Ready in 8 weeks



Order by October 31st and pay \$168.00



After October 31st through December 2nd pay \$183.00

Cabernet Sauvignon, the undisputed “king” of grapes, is a big, bold character that has strong tannins in his youth, yet unwinds himself with age to a smooth, velvety texture that is worth waiting for. Flavours like black currant (cassis) jam, cigar box and black olive. Grenache is the yin to Cabernet Sauvignon’s yang. It’s both soft and jammy to balance out the powerful structure of Cabernet, yet rich and spicy enough to stand up to him. Flavours like red licorice, black cherry and raspberry combine with warm vanilla and spice that rounds out the blend perfectly. Enjoy this wine with bold protein-rich dishes like grilled steak on the barbecue or wild mushroom risotto if meat is not on the menu.

Available April 2017

Alcohol: 14.5%*

*Alcohol level based on following Winexpert winemaking instructions.

Sweetness: 

Body: 

Oak: 