



ALCHEMY {Appassimento Wine} *Expression of Our Own Terroir And Time*

Let the process of turning grapes into wine nurtures for itself. Let your taste buds stay true to what you naturally prefer.

Appassimento, originating from Italy, refers to a winemaking process where grapes are dried after picking to concentrate the flavours.

The resulting wine in Italy is called Amarone and Recioto whereas in Niagara we called it Appassimento wine. Our winery gave it a name - Alchemy because during the drying process flavours completely changed, very similar to the prolonged hanging of icewine grapes.

Amarone wine sugar level ranges from 7 to 20g/L with alcohol level of 16-17%, Recioto ranges from 50 - 159g/L with 12 - 14% Alcohol, and our Alchemy ranges from 15 to 80g/L with alcohol of 16 - 17.6%.

- During our winemaking process of Alchemy,
- i. We only use estate grown grapes to focus on our own terroir
 - ii. They are aged in barrels anywhere from 24 months to 48 months
 - iii. Low intervention. We like to nurture the wine by listening to it. Fermentation is finished in barrels whenever it wants to finish. Sometimes, it could take up to two years to finish.

{The resulting wine is inheritably age-worthy}

A special note on tasting the wine:

Please let go of your past tasting experiences. There is no need to find any words for it while tasting. Maybe the best descriptors are exclamation words!!

In the world of wine, the greatest charm comes from its diversity.

2016 ALCHEMY {\$380} **3233 bottles**

Merlot

Barn Dried for 30 Days to 32 Brix
Cabernet Franc

Barn Dried for 32 Days to 36 Brix
Cabernet Sauvignon

Barn Dried for 31 Days to 38 Brix

Barrel Aged for 36 Months

Alcohol 16%

Sugar Level 75g/L

Bottled On March 6th, 2021

2017 ALCHEMY {\$350} **4230 bottles**

Merlot

Barn Dried for 32 Days to 33.2 Brix
Cabernet Franc

Barn Dried for 55 Days to 29.6 Brix
Cabernet Sauvignon

Barn Dried for 37 Days to 29.8 Brix

Barrel Aged for 36 Months

Alcohol 17%

Sugar Level 32.9g/L

Bottled On May 3rd, 2024

2018 ALCHEMY {\$350} **3860 bottles**

Cabernet Sauvignon

Barn Dried for 77 Days to 38 Brix

Barrel Aged for 36 Months

Alcohol 17.6%

Sugar Level 14.1g/L

Bottled On May 4th, 2024

{ \$50 PER 4oz WINE BY THE GLASS }
including 3+1 tasting & a gift bottle