



INTERNATIONAL

NIAGARA BACO NOIR STYLE



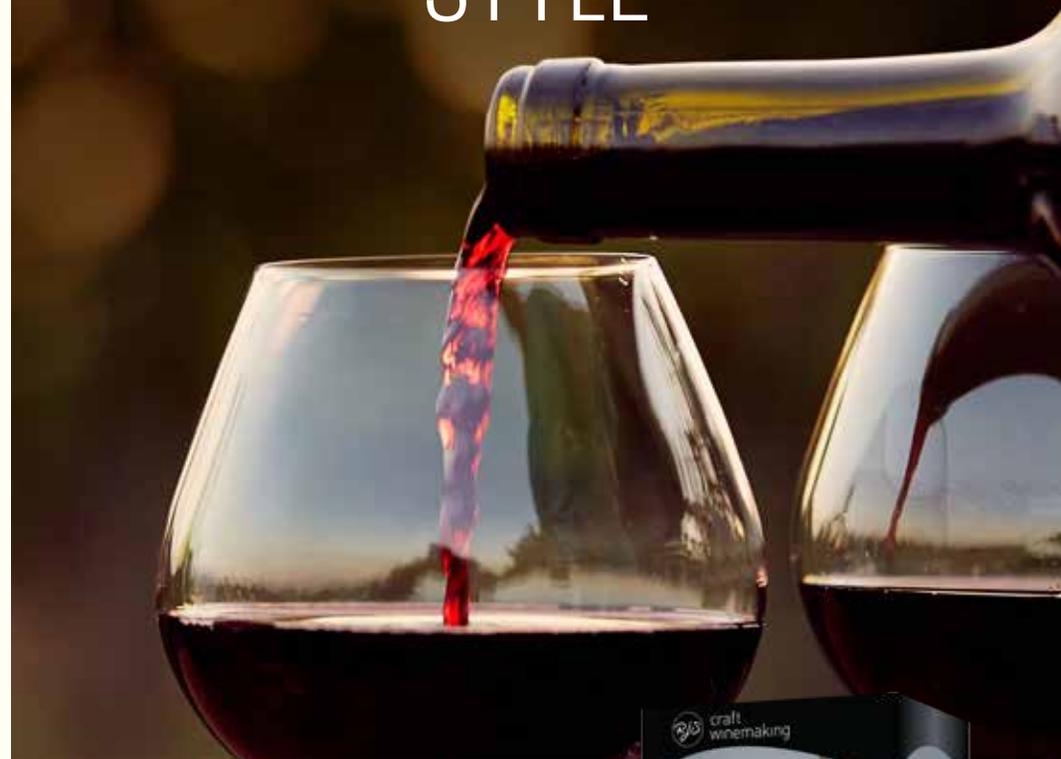
Cru International is for craft winemakers who expect more from an everyday wine. If you enjoy tantalizing reds or exciting whites from around the world, Cru International has the perfect international wine style for you.



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for more information.

LIMITED RELEASE

NIAGARA BACO NOIR STYLE



The wine you've been
waiting for.



Explore the world of wine with Niagara Baco Noir Style.



THE GRAPE

Baco Noir, a cross between Folle Blanche (used for Cognac) and an unknown native North American variety, was discovered by French grape breeder François Baco in the late 1800s. It is widely grown in the cooler wine regions of North America because of its ability to survive

harsh winters. First appearing in the Niagara region in the mid-1950s, it has since become one of Ontario's most planted and most treasured grapes.



THE OCCASIONS

Baco Noir is best known for pairing well with any kind of red meat—from barbecue ribs and burgers to smoked brisket. But Baco Noir is not exclusively for meat lovers, it is also a great choice to serve with all kinds of pizza, or Mexican favourites like burritos and nachos.



THE WINE

Baco Noir is known for producing rich, robust and darkly coloured red wines with pronounced acidity. Baco wines boast pleasantly rustic aromas with a signature smokiness. On the palate, Baco Noir excites the tastes buds with lush mixed berry and plum flavours

complimented by savoury herbal notes. The best Baco Noir examples are made with some oak. Aging a Baco will soften the acidity and integrate the flavours.



THE NOTES

Niagara Baco Noir style draws you in with its abundant red fruit, spice and sweet smoke notes on the nose. The full-bodied palate and long smoky finish are true to character for this unique Niagara variety.



OAK - MEDIUM | **BODY** - FULL | **SWEETNESS** - DRY

Includes Genuwine Winery Dried Grape Skins

