

2018 CABERNET FRANC ESTATE | VQA Beamsville Bench | Estate Grown

\$34.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. In this terroir, the combination of limestone-clay soil, elevation and moderating on-shore breezes yields a Cabernet Franc of great depth and complexity that will reward years of cellaring.	
VINTAGE	2018 was a warm vintage with normal precipitation levels and low yields. Cabernet Franc ripened in its normal window, producing succulent wines with fine-grained tannins and long-term agability.	
COMPOSITION	<i>Variety</i> 100% Cabernet Franc <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 3–6% / NNW
SOIL	Stony clay till composed primarily of limestone and dolostone mixed with sandstone, shale and traces of granite and gneiss; soils overlie moraine and sandstone/shale bedrock; depth ranges from 4 to 8 m	
VITICULTURE	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 327, 214	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 15 years
HARVEST DATA	<i>Dates</i> Oct 12–16 <i>Titrateable Acidity</i> 5.3 g/L <i>Yield</i> 2.0 mt/ac (37 hl/ha)	<i>Sugar</i> 23.6° Brix <i>pH</i> 3.42
VINIFICATION	3 week maceration and fermentation using indigenous yeasts; ageing for 14 months in 225L French oak barrels, 85% 2nd-6th fill and 15% new; the finished wine is unfiltered	
BOTTLING DATA	<i>Date</i> Apr 2020 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.65	<i>Alc/Vol</i> 14.0% <i>Titrateable Acidity</i> 5.6 g/L <i>Production</i> 270 cs
SENSORY PROFILE	<i>Colour</i> Deep garnet. <i>Nose</i> Aromas of blackcurrant, blueberry and graphite set against notes of cinnamon, clove and dried tobacco. <i>Palate</i> Medium bodied and tightly structured with juicy black raspberry fruit up front and fresh cranberry/cherry fruit in the middle. Silky, fine-grained tannins discretely weave their way throughout, carrying ripe plum flavours and undertones of cedar and pencil shavings long onto the finish.	
AGEABILITY	Best consumed 2021 through 2026; will continue to develop through at least 2028; unfiltered at bottling, decanting is recommended	
FOOD PAIRINGS	Roasted fowl (capon, turkey), mild sausages, seared duck, grilled steak, roast beef, vegetable tartine, soft goat's milk cheeses; decanting suggested	
AVAILABILITY	Ontario Winery Exclusive • 072751	