

2018 CABERNET FRANC | VQA Niagara Escarpment | Estate Grown

\$17.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, nestled on a gently sloping terrace of the Niagara Escarpment overlooking Lake Ontario. This hillside <i>terroir</i> , with its combination of limestone-clay soils, elevation and moderating onshore breezes, provides ideal conditions for Cabernet Franc, yielding a robust wine with a spicy, mint-berry character unique to our site.	
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>Appellation</i> VQA Niagara Escarpment <i>Sites</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / 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	
HARVEST DATA	<i>Dates</i> Oct 10–16 <i>Titrateable Acidity</i> 5.2 g/L <i>Yield</i> 2.0 mt/ac (37 hl/ha)	<i>Sugar</i> 22.7° Brix <i>pH</i> 3.38
VINIFICATION	14-day maceration followed by 14-day fermentation using only indigenous yeasts; ageing for 14 months in 225L and 500L oak barrels, 10% new; the oak was French, Hungarian and American in origin	
BOTTLING DATA	<i>Date</i> Mar 2020 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.60	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 6.0 g/L <i>Production</i> 575 cs
SENSORY PROFILE	<i>Colour</i> Medium purple. <i>Nose</i> Concentrated and complex, with aromas of cedar, licorice, tar, plum, blackberries and red cherry. <i>Palate</i> Medium bodied with juicy black currant fruit and a supple, cacao butter feel up front; the mid-palate shows refined tannins and ripe black cherry fruit at the core, with velvety edges; the tannins taper and soften on the finish, drawing notes of dried red cherry, blacktop and mint onto a subtle, polished finish.	
AGEABILITY	Best consumed 2020 through 2024; will develop through at least 2026; unfiltered, this wine may throw sediment	
FOOD PAIRINGS	Roasted poultry or turkey, beef brisket, Mitaki mushroom roast, vegan burritos or pupusas, roasted red pepper and eggplant dishes	
AVAILABILITY	Ontario Winery, Vintages • 2/6/2021 Vintages Release • 523001	