

## 2017 CABERNET FRANC DOLOMITE | VQA Niagara Escarpment

\$24.95 • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	This wine is named after the layers of dolomitic limestone that form the crest of the Niagara Escarpment. Through the forces of erosion, this ancient rock has come to enrich the soils of the benchlands below. Grown along these gentle slopes in our Beamsville Bench vineyards, this Cabernet Franc bears the mark of its origins. The calcareous clays of these sites contribute the spicy, mint-berry character that is this wine's hallmark.	
<b>VINTAGE</b>	2017 was marked by a cool growing season followed by a sunny, dry fall with extended ripening, Cabernet Franc was the star of the vintage, producing saturated yet silky wines with medium to long-term ageability.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Cabernet Franc <i>Estate Grown</i> 100%	
<b>ORIGIN</b>	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 3-6% / north-northwest
<b>SOIL</b>	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	
<b>HARVEST DATA</b>	<i>Date</i> Oct 23–Nov 1 <i>Titrateable Acidity</i> 7.3 g/L <i>Yield</i> 3.5 mt/ac (65 hl/ha)	<i>Sugar</i> 23.3° Brix <i>pH</i> 3.26
<b>VINIFICATION</b>	7-day maceration followed by 7-day fermentation using selected and indigenous yeast; barrel ageing for 11 months in 85%, 2nd through 4th fill French, Hungarian and American barriques and 15% new French barriques	
<b>BOTTLING DATA</b>	<i>Dates</i> Oct 23–Nov 1 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.48	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 6.8 g/L <i>Production</i> 480 cs
<b>SENSORY PROFILE</b>	A dense, saturated nose of macerating blackberry, cassis and plum, with notes of blacktop, crushed stone and mint in behind. The palate displays a core of succulent yet brooding, dark berry fruit that melds with firm, fine-grained tannins toward the middle. A seam of red currant fruit brightens the wine, carrying into a powerful yet refined finish with notes of tar, cracked pepper and mineral.	
<b>AGEABILITY</b>	Best consumed 2019 through 2024; will hold through at least 2026	
<b>FOOD PAIRINGS</b>	Roasted poultry (chicken, Guinea hen, turkey), mild sausages, duck roast, grilled steak, beef short ribs, vegetable lasagne	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery Exclusive • 905710	