

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

Variety 100% Cabernet Franc
Estate Grown 100%

ORIGIN

Sub-Appellation VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY

Elevation 125–155 m (410–510 ft) **Slope/Exposure** 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

Trellis 2-cane Guyot
Clone 327, 214

Density 1,450/ac (3,600/ha)
Avg Vine Age 15 years

HARVEST DATA

Dates Oct 12–16
Titratable Acidity 5.3 g/L
Yield 2.0 mt/ac (37 hl/ha)

Sugar 23.6° Brix
pH 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

Date Apr 2020
Residual Sugar < 2.0 g/L
pH 3.65

Alc/Vol 14.0%
Titratable Acidity 5.6 g/L
Production 270 cs

SENSORY PROFILE

Colour Deep garnet. **Nose** Aromas of blackcurrant, blueberry and graphite set against notes of cinnamon, clove and dried tobacco.

Palate 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

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