

2021 Cabernet Franc

Descriptors: red cherry, tobacco, black pepper

Appellation: VQA Niagara Peninsula

Composition: Cabernet Franc (95%). Merlot (5%)

Winemakers: David Johnson, Kevin Qin

Harvest Dates: October 30th – Nov 10th, 2021

Fermentation:

All the grapes for this wine were machine harvested, crushed, destemmed and optically sorted to separate the ripest grapes. Cold soaked on the skins for 5 days and fermented in our climate-controlled cellar. Malolactic fermentation was 100% complete

Aging:

Aged in 100% American oak barrels from Tonnellerie O, 25% new barrels for 10 months; stirred on lees monthly

Cellaring potential:

5-10 years

Vegan-friendly

Bottling date: September 14, 2022

Total Production: 2067 cases

Wine analysis: pH 3.68; 12.2% alc./vol; TA 5.7 g/L; R.S. 1.7 g/L

Retail Price: \$21.95

Availability:

Winery retail store; LCBO/Essentials (#64618); licensee

Tasting Note: Louise Boutin April 30, 2022 90 points

This is a blend of cabernet franc with just a splash of merlot. It displays a beautiful nose of red cherry, tobacco and a touch of pepper. This is medium-bodied with delicious flavours of red cherry, pomegranate and cola notes developing on the back palate before closing on a bright, fresh red fruit and savoury note. Pour alongside stuffed red bell peppers or gourmet red-sauce pizza.

