



LAKEVIEW
CELLARS

2013 Cabernet Franc Icewine

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

Weather conditions during the 2013 season were quite variable but on average, the temperatures were close to normal and precipitation ranged from normal to a bit wetter than normal. Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather. June and July were both warm, with humid periods and stormy conditions appearing often throughout Southern Ontario. Within the trends, there was significant variation between appellations and specific sites. After a wet mid-summer, August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule. September started with some spotty hail in the Niagara Peninsula causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest. Temperatures through September and October were slightly higher than normal but October was wet putting pressure on harvest schedules and many wineries worked long hours to optimize harvest strategies around the weather. All regions experienced higher than normal daytime temperatures and a higher than usual diurnal shift between daily highs and night time lows. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.

Approximately 6600 tonnes of Icewine and Late Harvest grapes were netted for the 2013 season in Ontario. This is a substantial increase from last year's 5550 tonnes and reflects new plantings coming into production and the larger overall crop in 2013. The year's tonnage equals the previous record tonnage recorded in 2007. Icewine harvest got off to an early start with temperatures falling below - 8 degrees in all three appellations by November 24th.

WINEMAKING TECHNIQUES

After settling the juice, cool fermentation was completed in mid-February when the wine was placed outdoors to stop fermentation and to complete natural cold stabilization. The wine was filtered and then bottled.

TASTING NOTES

The Cabernet Franc Icewine has a rich, aromatic nose of strawberry, cranberry and cherry. The palate has deeper, more complex flavours of pepper that balances the sweetness. This sweet wine is well balanced with good acidity in the finish. Serve chilled to approximately 12°C.

FOOD PAIRINGS

This rich Cabernet Franc Icewine is excellent on its own to complete any meal! If you are pairing it with food, try it with a fresh strawberry tart, cherry cheesecake or chocolate mousse.

Technical Data

Alcohol by Volume: 11% Residual Sugar: 200g/L



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