

2015 Cabernet Franc Icewine

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

2015 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

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.

SIZE	SUGAR CODE
375mL	(20)



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