

2013 CABERNET FRANC



Tasting Notes

A deep ruby wine showing aromas of ripe berry forest fruits and blood plums with hints of liquorice, and hints of cigar and flint. The palate is bold yet luscious with flavors of ripe raspberries and plums, coupled with black pepper spiciness and slight vanilla character which come from the aging in French oak barrels for 19 months.

Terroir

The 2013 vintage relied heavily on balance and variety in the vineyards, as well as in the cellar. Spring rain brought a promising bud count with typical fruit set and our vineyards managed to survive any attempts by Mother Nature to spoil the vintage. Heat at the end of the summer extended the harvest and assisted in concentrating the flavours of both the Cabernet and Merlot grapes. The results were plentiful, with lots of complexity.

Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Cabernet Franc
Production	15,000 Bottles
Alcohol	13.0 %
Residual Sugar	3.5 g/L (LCBO Sugar Code 0)
T.A.	5.7
pH	3.65

Drink Now to 2020

Serving Temperature 16 to 18 Celsius

Food Pairing Suggestions

Pairing this wine with red meats or barbequed fare.