

2015 CABERNET FRANC

Tasting Notes

A ruby wine with aromas rooted in dark cherry, cooked red berries (strawberry and raspberry), flint and a subtle tobacco/peppercorn undertone. The palate demonstrates fresh and lively acid, whilst showcases integrated tannin and alcohol- mainly focused on notes of cranberry, dark fruit (blackberry and plum), tobaccos spice, crushed pepper and subtle sandalwood and vanilla. A lengthy finish and secondary character is courtesy of 19 months in French oak.

Vintage and Terroir

The 2015 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains, leading to a slightly warmer than average summer. Established French varietals in the Niagara Peninsula had no issue with the lack of precipitation it fared quite well. 2015 represented a typical summer in Niagara, known for developing good, if not great fruit and acid characteristics in still and sparkling wines.

Soil:	Queenston red shale, with high deposits of clay, sand and silt
Climate:	Lake effect macroclimate allows for greater differences between daytime and night time temperatures.
Topography:	Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

Viticulture

Trellising: Pendelbogen

Winemaking

Oak Treatment: 19 months in new and used French oak

Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	100% Cabernet Franc
Alcohol:	13.5% ABV
Residual Sugar:	3.2 g/L
Total Acidity:	5.8 g/L

Food pairing: Enjoy this wine with foods higher in protein, starch and salt, as to soften any boisterous tannin and acid- think pepper-crusted steak, salty bakes potatoes, salt and pepper baby back ribs or grilled garlic-parmesan zucchini.

Cellar capacity:	mid 2018 till 2024+
Service:	15-18° C, whole bottle decanter for 1 hour (if consumed before July 1, 2018)
Availability:	Winery / Online (www.pillitteri.com) / Licensed Restaurants throughout Ontario