

2010 RISERVA FAMIGLIA Cabernet Franc Appassimento



Tasting Notes

Cabernet Franc is one of Niagara's signature grape varieties and this wine is an excellent example of how it can be made into a complex, and age-worthy wine. The palate and nose follow each other with sweet tobacco, ripe cherry, black plum, black licorice, fresh berry fruit and spice. The same fruit flavours follow on the palate with the added complexity and elegance from notes of vanilla bean, mocha, forest floor and raspberry. Silky tannins brought about through maturation in new French oak barrels round out the palate beautifully onto the long finish.

Terroir

The 2010 vintage was a near perfect vintage for the Niagara Peninsula. Lots of heat, sunshine and just the right amount of rain created ideal conditions for growing all of our Bordeaux varietals. Cabernet Franc is ideally suited to Niagara's climate and ripens well in most seasons. 2010 was an exceptional vintage for Cabernet Franc because of the extended season enabling intense sweetness and flavour in the fruit.

Production

The "Riserva Famiglia" title is only given to wines produced in the best vintage years which have passed a rigorous tasting panel. Made in the traditional appassimento style, vine dried for 4 weeks past traditional harvest dates and then rack dried in a single layer for 26 days. Dried in an ambient environment with forced air circulation to allow the fruit to slowly dry. Small batch fermented and aged in french oak for 2 years.

Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Cabernet Franc
Production	1248 bottles
Alcohol	15.0%
Residual Sugar	0 g/L

Drink 2016 to 2022+

Serving Temperature 16-18°C, decant for 30+ minutes