

# 2012 Exclamation CABERNET FRANC



## Tasting Notes

Cabernet Franc is a signature grape of the Niagara Region. The 2012 is intense, yet elegant with sensations of ripe forest berry, rhubarb and dark cherry, with a waft of cigar intertwined along black pepper spice. The palate brings forth further nuances of dark cocoa, blood plums and a touch of cassis. Silky tannins brought about through maturation in primarily new French oak barrels, round out the palate beautifully onto a long finish.

## Terroir

The 2012 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. 2012 was an exceptional vintage for Cabernet Franc because of the extended season enabling intense sweetness and flavour in the fruit.

## Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Cabernet Franc
Production	1000 cases
Alcohol	13.5%
Residual Sugar	4.3 g/L (LCBO Sugar Code 0)
T.A.	5.91
pH	3.51

Drink Now to 2022+

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

## Food Pairing Suggestions

This would pair well with grilled red meats, particularly venison, veal or beef steaks.