

Cabernet Franc 2016

Technical Information:

Alcohol Content	13.5%
Appellation	VQA Creek Shores
Brix at Harvest	22.7°
Residual Sugar	3 grams (dry)
Total Production	222 cases of 12
Varietal(s)	85% Cabernet Franc, 15% Merlot
Vineyard(s)	85% June's Vineyard, 15% Lakeshore Farm
Vinification	100% Stainless Steel



TASTING NOTES

Bursting out of the glass with aromas of ripe blueberry and candied fruit, it is rich and ripe with chewy tannins enveloping the juicy mid-palate with more blueberry and plum notes. The finish is warm, with a touch of tannic grip.

Enjoy on release with roasted red meats finished with fruit compote. Decant to give the wine a chance to soften with air or cellar for the medium-term.

WINEMAKING NOTES

Harvesting for each vineyard took place in late September and early October and the grapes were vinified separately. The grapes came in in near-perfect condition so minimal sorting was required. After crushing and de-stemming the grapes were moved to stainless steel fermenters where the primary fermentation took place over 3 weeks. After pressing, malolactic fermentation was completed in tank and the wines were kept separate until final blending and bottling in August 2017.

VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8th and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.