

Cabernet Franc 2019

Technical Information:

Alcohol Content	12.5%
Appellation	VQA Creek Shores
Brix at Harvest	23.4°
Residual Sugar	6 grams (dry)
Total Production	300 cases of 12
Varietal(s)	100% Cabernet Franc
Vineyard(s)	100% June's Vineyard
Vinification	100% Stainless Steel



TASTING NOTES

Complex on the nose with aromas of mulberries, blackberries, black currants and notes of smoke. The palate is fresh and lively with flavours of black liquorice, charred black plums, spice and smoke with balancing acidity and ripe yet grippy tannins. The palate is long and taut with lingering acidity.

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

WINEMAKING NOTES

Sourced exclusively from our June's Vineyard in the Creek Shores sub-appellation, our Cabernet Franc 2019 was harvested in late October after a late, but warm summer and dry fall. The grapes were in pristine condition so minimal sorting was necessary. After crushing and de-stemming the must and skins were moved to stainless steel fermenters where the primary fermentation took place over 3 weeks with pump-overs for colour and flavor extraction. After pressing, malolactic fermentation was completed in tank where the wine was kept until bottling in June 2020 following a light fining and filtration.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.