



Reserve Cabernet Franc 2019

Technical Information:

Alcohol Content	12.5%
Appellation	VQA Creek Shores
Brix at Harvest	23.3°
Residual Sugar	5 grams
Total Production	255 cases of 12
Varietal(s)	100% Cabernet Franc
Vineyard(s)	100% June's Vineyard
Vinification	100% Stainless Steel
Other Notes	Vegan - Friendly

TASTING NOTES

Dark inky purple in the glass. Complex and intense on the nose with aromas of wild blueberry, dark chocolate, licorice vanilla and clove. The palate is rich and lively with firm tannins and flavours bitter chocolate, dried currants, black raspberry and sweet tobacco. The finish is long and taut with lingering acidity. Enjoy on release with fatty red meats such as grilled tomahawk rib-steaks crusted with blue cheese. 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, the wine was moved to French oak barrels of three different sizes with approximately 15% new for 15 months of further aging and integration. The wine was gently fined and filtered prior to bottling in September 2021.

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.

13th Street Winery

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