

## Expression Cabernet Franc Rose 2021

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	91% Cabernet Franc, 5% Sauvignon Blanc, 4% Pinot Gris
Brix at Harvest	19.2°
Alcohol Content	12.0%
Residual Sugar	3.0 g/L
Total Production	1600 cs of 12, 11500 cases of 250ml cans
Other notes	Vegan Friendly



### TASTING NOTES

Pale pink in the glass. The nose is intense with aromas of wild strawberries, candied cherries and a touch of roasted jalapeño pepper. The palate is dry, with refreshing acidity and flavours of cherry tarts, and blood orange. The finish is long and persistent with lingering notes of candied berries.

Drink well chilled on release with caprese salad, grilled tuna or a charcuterie board. Will soften and develop further complexities with medium-term aging.

### WINEMAKING NOTES

The Cabernet Franc for our Expression Rose was picked in mid-September and approximately 24 hours on skins created an intense colour in the must. It was then fermented to full dryness in stainless steel tanks and aged for two months before being blended with a small amount of Sauvignon Blanc and Pinot Gris to achieve the perfect pink colour in the glass and to brighten the fresh fruit flavours on the palate. The wine was then bottled in January 2022 following a light fining and filtration.

### VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10<sup>th</sup> (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.