

# Cabernet Franc 2009

VQA Niagara River

\$16.95 / 750 mL

## *Vineyard*

Sourced entirely from our estate vineyard. Two blocks were harvested, planted in 2004 and 2006 totalling an area of 1.91 acres (0.77 hectares) sandy loam. Grapes were harvested on November 4<sup>th</sup>, 2009 at a volume of 2.09 tonnes/acre, with a must-weight of 21.2°.

## *Winery*

Grapes were destemmed, and co-inoculated for primary and secondary fermentations (alcoholic and malolactic). Maceration took place over the course of 20 days before grapes were pressed. Wine was subsequently aged for about 12 months in a combination of five once-used French oak barrels and one American. Wine was racked, fined and filtered prior to bottling. Sealed under natural cork.

## *Bottle Statistics*

**Varietal Content:** 100% Cabernet Franc

**Alcohol:** 12.5% alc./vol.

**Bottled On:** April 8<sup>th</sup>, 2011

**Cases Produced:** 87

## *Tasting Notes* (4/14/2011)

Charming light purple colour with bright edges. Similarly enticing nose of cinnamon stick, sour and black cherries, tobacco, menthol and vanilla. Tannins are firm but fair in this medium-bodied, lively wine. Somewhat angular rather than broad in the mouth -- the way great Cabernet Franc should be. Pair with herb-roasted lamb, hearty stews, beef-burgers, and braised short ribs.

