

2022 CABERNET FRANC



APPELLATION VQA Niagara Peninsula

COMPOSITION OF BLEND 100% Cabernet Franc

WINEMAKING NOTES Mechanically harvested from select Niagara vineyards. Destemmed and partially crushed before being transferred to tank. Fermented warm in stainless steel on skins for 14 days, then pressed. Wine for final blend were selected based on aromatic profile and palate structure.

AGING Barrel Aged in new and used French and American Oak

TASTING NOTES Deep aromas of black cherry, roasted red pepper, cocoa, cranberry, and baking spices. Flavours of chocolate and cherry cola on a full-bodied, rich, and juicy palate with firm tannin and a rich, long finish.

ALCOHOL 12.5%

TA 5.7g/L

pH 3.6

RESIDUAL SUGAR 2g/L

PAIRING SUGGESTIONS Organic grass fed beef jerky, charcuterie board. Blueberry reduction sauce on some delicious filet mignon

AGING POTENTIAL Drink now, or within 3 years

MARYNISSSEN
ESTATES

