

# Trius

WINERY

## Cabernet Franc 2021

VQA NIAGARA PENINSULA VQA

“Since 1989 Trius has been setting the standard for excellence in wines from Niagara-on-the-Lake. Our award winning blends and single-varietal wines are artfully made and aged to perfection. A true expression of our winemakers’ talent, and the terroir of Niagara.”

### WINE MAKING

Harvested from selected vineyard sites within the Niagara Peninsula. Fermented on skins for 7 days to develop colour, flavour and structure (tannin). Aged for 7 months using both French and American oak with full malolactic fermentation.

### WINE ANALYSIS

Sweetness Level: Extra Dry, 2.0 g/l  
Alcohol: 13.0%  
Total Acidity: 5.32 g/l  
CSPC#: 587964  
PID#: 1167408  
UPC#: 0 48162 00856 4

VQA is about Place.  
Where soil, slope,  
sunshine, warmth and  
craftsmanship all matter.  
Taste the Place.

### FLAVOUR PROFILE

Bright garnet in colour with an aromatic bouquet of currant and blackberry fruit, mingling with spice, violet, oak, and tobacco leaf. A medium-bodied Cabernet Franc with soft drying tannins, along with flavours of red and black berries, and a dusting of spice. Notes of black tea, blackberry, spice, and a touch of coffee bean and vanilla linger on the extra-dry finish.

### SERVING SUGGESTIONS

Serve at a cool room temperature of 16 to 18°C. Serve with grilled steak and mushrooms; herbed lamb chops; prime rib on focaccia; Portobello burgers; beef wraps; beef and red pepper kebobs; steak and kidney pie; savoury mushroom and herb pie; mushroom and ground lamb pizza; aged Canadian cheddar with gourmet crackers. Drink now to 2026.



### CRITICAL ACCLAIM

Gold Medal – 93 points – Exceptional – Best Buy – Beverage Testing Institute, Chicago 2023.



TRIUS – THE ART OF EXCEPTIONAL WINEMAKING.

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Trius Winery  
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