

2020 CABERNET FRANC ESTATE | VQA Beamsville Bench | Estate Grown

\$39.95 • 750 ml • 12 bt/cs • Extra Dry • Unfiltered



ABOUT THIS WINE	This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Along these gentle slopes, the combination of limestone-clay soil, elevation and moderating onshore breezes yields a Cabernet Franc of great depth and complexity that will reward years of cellaring.	
VINTAGE	2020 was a warm, dry vintage with low to moderate yields and highly concentrated fruit. Cabernet Franc ripened on the early side, producing firmly structured, highly extracted wines with long-term cellaring potential.	
COMPOSITION	<i>Variety</i> 100% Cabernet Franc <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 3–6% / NNW
SOIL	Stony clay till composed primarily of limestone and dolostone mixed with sandstone, shale and traces of granite and gneiss; soils overlie moraine and sandstone/shale bedrock; depth ranges from 4 to 8 m.	
VITICULTURE	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 327, 214	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 16 years
HARVEST DATA	<i>Dates</i> Oct 14, Nov 2–3 <i>Titrateable Acidity</i> 5.6 g/L <i>Yield</i> 2.5 mt/ac (46 hl/ha)	<i>Sugar</i> 24.0° Brix <i>pH</i> 3.30
VINIFICATION	A 4-week maceration and fermentation using exclusively indigenous yeast; gravity feed to press and barrel; ageing for 20 months in equal parts 2nd–fill, 3rd–fill, and neutral 225L and 500L French oak barrels; minimal sulphur additions; unfiltered.	
BOTTLING DATA	<i>Date</i> Nov 2022 <i>Residuary Sugar</i> < 2.0 g/L <i>pH</i> 3.45	<i>Alc/Vol</i> 14.5% <i>Titrateable Acidity</i> 6.3 g/L <i>Production</i> 480 cs
SENSORY PROFILE	<i>Colour</i> Deep ruby. <i>Nose</i> Scents of eucalyptus, blueberry, cassis, sweet cherries and dark chocolate over top shades of cedar, menthol and coffee grinds. <i>Palate</i> Full bodied and robust in structure; firm and savoury up front with a trace of blackberry; a broad platform of sturdy, granular tannins underpin the mid-palate, gently washed by delicate acidity and mingling with notes of blackcurrant graphite and tar; the tannins soften and attenuate, drawing into a long, dense finish of cacao, dried cherries, black licorice and mint.	
AGEABILITY	Best consumed 2024 through 2032; will develop through at least 2035; decanting recommended.	
FOOD PAIRINGS	Roasted fowl (capon, turkey), mild sausages, seared duck, <i>osso buco</i> , grilled steak, roast beef, mushroom <i>bourguignon</i> , lentil-walnut loaf.	
AVAILABILITY	Ontario Winery Exclusive • 905605	