

2021 CABERNET FRANC SIGNATURE



Terroir and Viticulture:

This wine is grown in the Niagara Peninsula. An incredibly rich-yet-nuanced, terroir-based wine. Each vineyard is cared for by hand, from pruning to hand-harvesting, and the vines are grown organically. No synthetic herbicides or insecticides are ever used.

Vinification:

We believe indigenous yeasts make the most complete, textured, complex wines. The wine then naturally goes through malolactic fermentation, usually by the spring following the harvest.

The wine is then patiently aged in selected French oak barrels (mostly neutral) for 16 to 18 months.

Tasting Notes:

Our Signature Cabernet Franc is approachable and meant to be enjoyed by the glass.

The nose has our hallmark note of graphite with softer fruit undertones of red cherry and white pepper, with a hint of bouquet garni. The midpalate carries notes of red cherry with a slaty mineral texture. This wine is easy to drink, with fresh acidity, vibrant fruit, and delicate tannins.

Recently bottled in April of 2023, this wine still has lots to give with more time in the bottle or decant to enjoy young. With limited production and great value, we don't expect it to last long on our shelves or yours!

**Notes taken on September 20, 2023*

Winemaker: Kelly Mason

Assistant Winemaker: Brooke Husband

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