

# DOMAINE QUEYLUS

*Wines of Exception*



## CABERNET FRANC TRADITION 2020

### **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.

### **Vintage:**

2020 was a hot and mostly dry season with just the right amount of precipitation for established vineyards with moderate yields. There was little disease pressure—we almost made it look easy to grow grapes in Ontario!

### **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 (about twenty percent of which are new) for 16 to 18 months.

### **Tasting Notes:**

Our Tradition Cabernet Franc shows the beauty of the 2020 vintage – expressive nose of lush ripe mixed berry, blueberry, and grenadine. The mid-palate has lots of weight, structure with persistent tannins complemented with stewed cherry and bouquet garnis (bay leaf, rosemary, thyme). Solidly structured, the wine finishes with a charred tobacco earthiness.

The lake effect on this Lincoln Lakeshore appellation wine allows for a rich, later-ripening example of Niagara Cabernet Franc from the Bench. The perfect accompaniment to a meal or great for a glass on its own.

*\*Tasted in January 2023*

Winemaker: Kelly Mason

Founding Winemaker: Thomas Bachelder

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