

2019 Stonebridge Reserve Cabernet Franc

About this wine: The grapes for this single vineyard, small batch wine come from the Twenty Mile Bench sub-appellation. The mineral-rich soils and elongated growing season, combined with classic elevage in French oak barrels, have led to a richly flavoured wine of excellent depth and layered complexity.

Sub Appellation: Twenty Mile Bench VQA

Vineyard: Single Vineyard - Planted in late 1980s/early 90s (Twenty

Mile Bench)

Soil: Clay

Grapes: 100% Cabernet Franc

Vinification: Wild fermented and aged in French oak barrels for 16

months. 30% new French barrels

Bottling Data: Alc.Vol 13.7%, pH 3.67, TA 6.2, RS 1.5 g/l **Production:** 415 cases (including 127 magnum bottles)

Harvest Date: Oct 20, 2019 Bottling Date: Feb 16, 2021

Retail Price: \$65.00

Tasting Notes: Made in a more classic Niagara style with a vivid nose of crushed black cherries, brambly raspberries, anise, black licorice, sage brush, herbs, spice, and a touch of cedar smoke. The palate reveals savoury red berries and anise in a rich and intense style that's structured with polished tannins, minty herbs and spice followed by a long, lifted finish.

