

LIGHTHALL vineyards

2021 Cabernet Franc

Vintage: **2021**

Grape Variety: **Cabernet Franc**

Appellation: **VQA Prince Edward County VQA**

Harvest Dates: **Oct. 29th**

ABV: **12.6%**

pH: **3.25**

R/S: **<2.0 g/L**

Cellaring Recommendation: **2024 - 2027**

Vinification:

Fruit was harvested by hand, de-stemmed, and transferred into a 5 tonne concrete tank for fermentation. Berries were left uncrushed, allowing for a mix of some free run juice and whole berries to enable partial carbonic maceration. The must was immediately inoculated for fermentation. Once active, fermentation tannins were added to maintain a deep colour stability and tannic structure, with the must getting pumped over twice daily. Once finished, grapes were pressed and the wine was racked into 228L French oak barrels for aging and malolactic fermentation, using 40% new oak, 40% 2nd use, and 20% 3rd use. The wine aged for 12 months in barrel prior to a gentle cartridge filtration before bottling with minimal sulfites.

Romance & Tasting Notes:

Those looking for brooding dark fruit, eucalyptus, and pure pleasure in their red wine – look no further. This Cabernet Franc brings an intensity reminiscent of black cherry twizzler, menthol, cola, and blackberry panna cotta. Tannic yet easy drinking, this wine is fantastic with roasted chicken, venison, and rack of lamb.

Suggested Food Pairings:

Roast chicken with vincotto, charcuterie (especially paté and terrines), game meats (peking duck, roasted quail, pheasant), grilled lamb, venison or beef kofta, and shawarma are all delightful protein choices. Mild blue cheese, crottin (or Lighthall's own Milford Reef), ratatouille, gratin dauphinois, and hearty soups with beans make good options for those seeking lighter fare.

