

2016 RISERVA FAMIGLIA APPASSIMENTO CABERNET FRANC



Riserva Famiglia Series

Riserva Famiglia wines are reserve wines hand crafted in the traditional appassimento style as done by Gary's ancestors in Italy. Grapes are hand harvested and naturally allowed to air dry in racks. This removes 15% to 20% of the grape's moisture, enhancing flavours and aromas. For these grapes to then be designated as "Riserva Famiglia" status they must pass a panel taste test which includes Winemaker Alex Kolundzic, Viticulturalist Jamie Slingerland, CEO Charlie Pillitteri and of course Gary Pillitteri. The wine must also meet specific minimum standards for Brix at harvest, residual sugar, and acidity set out by Gary and his son Charlie.

Vintage

The 2016 Vintage was extremely hot with little rainfall and lots of sunshine. To protect the grapes, we left foliage on the vines providing extensive canopy. The soil was able to hold moisture through the season to ensure the vines remained healthy in the heat, producing a crop balanced in sugars, water and acidity- a known Niagara trait.

Terroir

Appellation: VQA Niagara-on-the-Lake
Vineyards: Sourced exclusively from the Pillitteri vineyard.
Soil: Queenston red shale, with high deposits of clay, sand and silt
Climate: Lake effect macroclimate allows for greater differences between daytime and night time temperatures.
Topography: Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

Viticulture

Trellising: Pendelbogen
Yield (tonnes): 2.5 tonnes/acre (6 tonnes/ha)
Age of Vines: 20+ years

Winemaking

Appassimento Process - The "Riserva Famiglia" title is only given to wines produced in the best vintage years, which have passed a rigorous tasting panel. They are made in the traditional appassimento style, where the grapes are rack-dried in a single layer for 30 days in tobacco kilns. Forced air circulation in the tobacco kiln allows the fruit to slowly dry, thereby not unbalancing the wine's organics and giving a textured and complex palate profile.

Blend: 100% Cabernet Franc
Brix after drying: 27.8
Harvest Date: October 20, 2016
Fermentation: Open-top stainless-steel bins, with punch down twice per day for 4 weeks.
Aging: 2 years in new French oak barriques.
Production (cases): 880

Technical information

Alcohol:	16.0 % ABV	Glycerol: 9.0 g/L	SO ₂ (total): 131 mg/L
Residual Sugar:	3.1 g/L	(indicates body, < 5 = light, > 10 = full)	Calories (per glass): 135
Total Acidity:	5.0 g/L	Total Polyphenols: 1.44 g/L	Calories (per bottle): 673
pH:	3.84	(incl. Resveratrol)	

PILLITTERI ESTATES Winery

Tasting Notes

Our latest vintage of Appassimento Cabernet Franc is as bold and delicious as ever. The nose is very intense, with ripe aromas of black plum, blueberry, black pepper, strawberry jam, eucalyptus, tobacco, kirsch, vanilla, charred wood, and dark chocolate that provide excellent varietal character. On the palate, it mirrors the flavours and intensity of the nose while being rich and full bodied. Although tannins are still youthful and will soften beautifully with age, its still approachable at this stage thanks to a solid backbone of acidity that keeps it fresh and helps to integrate the higher alcohol. Given all the intensity and complexity going on here, you'll want to full-bottle decant this wine and pair it with hearty foods. If you've ever found cool climate wines to be a little too light, then this is definitely the wine for you.

Cellar capacity: Now till 2030+

Service: 15-18° C, full-bottle decant for at least 1 hour if drinking in its youth.

Food Pairing:

- Pan seared strip steak
- Beef burgers
- Vegetables stew
- Smoked sausage
- Aged cheeses

Availability

Winery/ Online (www.pillitteri.com)/ Licensed Restaurants

