



Technical Notes: Residual Sugar: Alcohol/volume: Brix at Harvest: Total Acidity: Release Date: Oak Ageing: Ageability:

3 g/L 13% 22° 5.6 g/L March 2023 18 months 2 to 3 years

2020 CABERNET FRANC RESERVE

VQA Niagara Peninsula \$27.95

Roberto DiDomenico Winemaker's Notes:

A cool wet summer originally gave us some concerns about the vintage but patience was rewarded with a hot dry harvest season that allowed grapes to ripen fully. Beautiful ripe clean fruit was harvested from a 15-acre vineyard block planted in 1990. Grapes were pressed and allowed to ferment on the skins for 14 days. The wine was pressed and allowed to undergo 100% malolactic fermentation. Aging was done in newer French barriques for eighteen months, adding soft tannins on the finish.

Tasting Notes and Food Pairings:

A brilliant glowing hue introduces a complex wine with notes of cherry, violet, and fragrant eucalyptus. On the palate there's a slight perception of spice woven into the rich fruit and silky tannins carry the finish. Pair with pork loin or lamb with roasted or grilled eggplant.