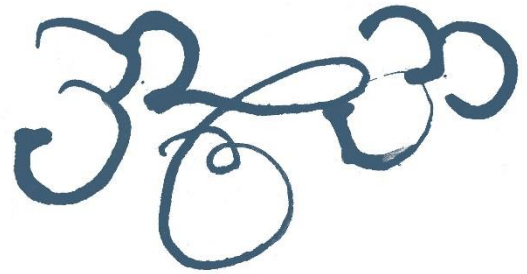


Thirty Bench **Wild Cask Cabernet Franc 2020**

VQA BEAMSVILLE BENCH VQA



“Our winery is located in the tiny appellation called the Beamsville Bench. This narrow strip of land near Lake Ontario boasts sloping vineyards and deep, dry soils; a valuable terroir that shapes the exceptional taste of our wine.”

WINE MAKING

From the phenomenal 2020 vintage, we hand-picked Cabernet Franc grapes from two organically grown, low-yielding vineyard blocks, Crabtree Vineyard (3.2 acres, planted in 1999, in Beamsville), and the on-site Thirty Bench Estate vineyard. The grapes received an 18-day maceration in open wooden fermenters, with a twice daily pigeage (‘punching down’) to break surface cap, with ‘wild’ yeast fermentation. The wine was then barrel aged in premium 100% French oak for 12 months [Taransaud Reference 102, St. Martin T+J (Tronçais and Jupilles) medium toast]. Full malolactic fermentation. Top barrel selection to determine the final blend. Once bottled the wine will receive an extended period of bottle aging before release. Limited production of 422 cases.

WINE ANALYSIS

Brix at Harvest: 23.1 (average)
Sweetness Level: Extra Dry, 2.6 g/l
Alcohol: 13.3%
Total Acidity: 6.5 g/l
PID#: 1198542
UPC#: 0 48162 01718 4
Price: \$55.00

FLAVOUR PROFILE

Purple garnet colour with an aromatic bouquet of smoky cedar, oak, spice box, humidor, and white pepper, with fruit notes of dark plum and currant. A medium to full-bodied, complex Cabernet Franc, with firm, but not aggressive, drying tannins. Flavours of ripe dark fruits, sweet spice, and oak on the palate. The extra dry finish lingers with notes of black tea, cocoa, and black currant.

CRITICAL ACCLAIM

Gold Medal – Ontario Wine Awards 2023.
Gold Medal – Lieutenant Governor’s Award for Excellence in Ontario Wines, 2023.
Silver Medal – 92 points – Decanter World Wine Awards, UK 2022.
Silver Medal – 90 points – WineAlign National Wine Awards of Canada 2022.

SERVING SUGGESTIONS

Serve at a cool room temperature of 16 to 18°C. Enjoy with grilled red meats with dried herb seasoning; grilled lamb chops with rosemary; steak and kidney pies; herbal winter stews; thyme scented lamb stew; 2 to 4-year-old Canadian cheddar; 70% dark chocolate. Enjoy now or cellar through 2030. Decanting is recommended if drinking now through 2024.

“We are committed to ‘Small Lot’ winemaking. Our grapes are hand picked and hand sorted from vineyards that produce very low yields with incredible quality. Our wines are always made in small batches, reinforcing our belief that less is more. Each wine made at Thirty Bench is distinctive – a unique expression of our vineyard and our Small Lot approach to winemaking.”

July 2023

Thirty Bench Wine Makers
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