

**Thirty Bench** 

# Winemaker's Blend Cabernet Franc 2020

VQA NIAGARA PENINSULA 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 premium growers, Crabtree Vineyard (3.2 acres, planted in 1999, Beamsville Bench subappellation), and the Van Beers Vineyard (two blocks, 4.5 and 1.9 acres, approximately 10 years old, Creek Shores sub-appellation). The grapes received a 14-day maceration in open wooden fermenters, with a twice daily pigeage ('punching down') to break surface cap. The wine was then barrel aged in 80% French oak and 20% American oak for 12 months (25% new oak, remainder 2 to 5 years old). Full malolactic fermentation. Individual barrel selection to determine the final blend. Limited production of 800 cases.

## WINE ANALYSIS

Brix at Harvest: 22.4 (average) Sweetness Level: Dry, 2.4 g/l

Alcohol: 13.7% Total Acidity: 6.2 g/l PID#: 1199886

UPC#: 0 48162 01732 0

Price: \$26.95

## FLAVOUR PROFILE

Purple garnet colour with an aromatic bouquet of blue plum, black currant, blueberry puree, cedar, and cigar box. A medium to full-bodied, fruit-driven Cabernet Franc, with soft drying tannins. Ripe juicy dark fruits (plum, cherry, and currant), expand across the palate. The dry finish lingers with notes of juicy dark plum, black currant, blueberry, and a touch of black tea and spice.

## CRITICAL ACCLAIM

Gold Medal - All Canadian Wine Championships, 2022.

Gold Medal – 92 points – WineAlign National Wine Awards of Canada 2022.

Silver Medal – 91 points – Decanter World Wine Awards, UK 2022.

Silver Medal – Los Angeles Int'l Wine Competition 2023.

Silver Medal – Highly Recommended – Beverage Testing Institute, Chicago 2023.

### SERVING SUGGESTIONS

Serve at a cool room temperature of 16 to 18°C. Enjoy with grilled red meats; grilled lamb chops with rosemary; steak and kidney pies; herbal winter stews; thyme scented lamb stew; 2-year-old Canadian cheddar; 70% dark chocolate. Enjoy now or cellar through 2028.

"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."







