



TWO SISTERS  
VINEYARDS

# BLANC de FRANC

2020 NIAGARA RIVER VQA

## OVERVIEW

Blanc de Franc is an exceptional Traditional Method sparkling wine, made with 100% Cabernet Franc. Hand-harvesting and very gentle pressing provides juice of luscious flavour and concentration, but with the slightest trace of colour. The result is an apparently white wine with unique character. The second fermentation happens in the bottle and the wine is then aged for over two years with the lees (spent yeast). When poured, there's a frothy mousse with delicately small and persistent bubbles.

## RECOGNITION

92 POINTS – Hidden Gem, Wine Enthusiast



## TASTING NOTES

Blanc de Franc has an expressive nose of brioche, citrus, crisp apple and sweet herbs. The freshness carries through into the vibrant palate. The fruitiness is evident as flavours of grapefruit, green apple and Meyer lemon harmonize with the brioche notes. There is an enticing backbone of citrus zest, sweet herbs and the slightest hint of green olive. Blanc de Franc also shows its pedigree as there is a slight trace of red fruit, just a whisper of red currant and raspberry. The weight of the wine is pronounced, as the texture drives a long presence on the palate that slowly transitions into a delightful finish.

Blanc de Franc is perfect with almost any food choices, but it is perhaps best enjoyed with sushi, oysters, stir fry, vegetarian fare, and quiche.

## SPECIFICATIONS

APPELLATION: Niagara River VQA

HARVEST: September 21, 2019

PRODUCTION: 90% Stainless Steel, 10% Neutral French Oak

BRIX AT HARVEST: 19.5

TITRATABLE ACID: 10 g/L

pH: 2.96

ALCOHOL: 12.5%