



2021 CABERNET

Appellation: VQA Niagara Escarpment

Varietal: 54% Cabernet Franc, 46% Cabernet Sauvignon

Alcohol Percentage: 13.0 % LCBO Sweetness Descriptor: Dry Residual Sugar g/L: 2.2 gr/L Brix at Harvest: 20.8 °Bx Total Acid g/L: 5.8 gr/L

Drinking Through: Drinking through 2025+

Oak Treatment: 12 months Service Temp.: 17 - 19°C Bottle Size: 750ml Decanting: 5 minutes

Cases Produced: 760

Description: A quiet note of hardwood smoke drifts out of the glass to catch your attention. You wonder, what more can be discovered within this nimble blend of Cabernet Franc and Cabernet Sauvignon? An intersection of black currant, pomegranate, cranberry and fresh-cracked black pepper all converge into one dark fruit note with an underpinning of spice and lightly roasted coffee bean. The racy acidity keeps all the elements defined while yielding just enough to let them all intertwine to produce a unified punch. A firm tannin structure provides the platform off of which the strike originates, plus it gives the wine the capacity to absorb the energy of a rich cuisine and reflect back harmony. The mild whiff of hardwood smoke returns and reminds you that this blend boasts an inner fire.

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