



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2022
Varietal	100% Cabernet Franc
Sugar (g/L)	2.0 g/L
Alcohol	13%
Brix at Harvest	18
Aging	Stainless Steel, 12 hours on skins
Production	2000 cases

FOOD PAIRINGS

Garlic & olive bases - tapenade on crostini, pissaladiere

Tomato based recipes - penne roasted eggplant with tomato basil sauce.

Grilled fish, pork or lamb - lamb brochettes with grilled peppers and onions, char-grilled prawns with aioli.

Variety of salads and tarts

Cheese - goat, feta, haloumi

CELLARING TIPS

Enjoy now!

2022 GETAWAY ROSÉ

TASTING NOTES

SUMMER SPLASH in a GLASS

With a translucent grenadine colour, suggestions of tart strawberry, cranberry, pomegranate and red currant aromas carry through to a swath of zesty citrus, rhubarb and recurring red berries sluicing across the tongue backed by heaps of high-cranked acidity. Serve well chilled for a shock of refreshment.

Une robe de couleur grenadine, des arômes de tarte à la fraise, de canneberge, de grenade et de groseille. Des saveurs de zeste d'agrumes, de rhubarbe et de baies rouges. Un rosé sec avec une légère acidité. A boire bien frais tout l'été!



AWARDS & ACCOLADES

Vintage	Award
2022	Silver - Ontario Wine Awards
2021	Silver - National Wine Awards
2018	Silver - National Wine Awards
2017	Silver - National Wine Awards Gold - All Canadian Wine Championships
2016	Silver - National Wine Awards
2014	Silver - National Wine Awards
2012	Bronze - National Wine Awards
2009	Bronze - Artevino Wine Awards

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