

Cabernet Franc 2020

VQA Lincoln Lakeshore

Harvest Date: October 28

Brix at harvest: 22.5

pH: 3.75

TA: 6.1

Alc13%

Production: 1200 Bottles

2020 was an exceptional year in Ontario for grape growing. Winter was relatively warm with little snow and temperatures were above normal for most of February and March and had us all thinking about an early spring. April had different ideas and was cooler than average. All things returned to normal!! However warm conditions were in order from the beginning of May and throughout the summer. The summer was in general warmer than normal with enough moisture to give us great growing conditions. The fall / harvest continued to be warm and ideal for good maturity of the grapes and intense flavours.

The grapes for this wine were harvested in amazing condition from 22 year old vines planted close to Lake Ontario in Beamsville. Grapes were destemmed and crushed before being transferred into small fermenting bins. Fermentation was completed using a selected yeast, the cap was punched down twice daily by hand, extracting colour, flavour and gentle tannins. After 23 days on skins the wine was pressed off, settled and transferred to 300L French oak barrels for aging. After

26 months in oak the wine was racked from barrel to Stainless steel tank where it settled before bottling.

Tasting notes:

Dark purple in colour with aromas of ripe strawberry, black raspberry and some herbaceous notes. The palate has lots of red fruit notes with some sweet green flavours of tobacco and oregano and finishes with a peppery spice

Licensee Price (Before tax and bottle deposit) \$18.96 /750ml bottle