



2020 SHOULDERS OF GIANTS

VQA Appellation:	Beamsville Bench
Composition:	100% Cabernet Franc
Harvest Date:	October 20, 2020
Harvest Brix:	24
Bottling pH:	3.61
Bottling Total Acidity:	4.73g/L
Residual Sugar:	<2.0g/L
Alcohol:	14.9%
Fermentation Type:	Non-selected yeast
Maturation:	30 months in neutral French oak, 1 month stainless steel
Vessel Type:	80% neutral, 20% new French oak barriques
Fining:	None
Filtration:	None
Production:	242 cases (750mL x 12)
UPC	628318003119
SCC:	10628318003116

Winemaking Notes: The 2020 Shoulders of Giants (Cabernet Franc) was harvested on October 20, 2020 from the Renaceau vineyard in Beamsville, Ontario. The grapes were carefully sorted and fermented as whole clusters in French oak foudres. The fermentation was punched down twice a day until fermentation was complete, with post ferment maceration totaling 52 days on skins. The free wine was drained and aged in French oak barriques for 30 months, with the press wine separated for 2020 Looking Glass. In April of 2023, the wine was racked out of barrel to settle naturally for 2 months, before being bottled on May 29, 2023 without fining or filtration on it's natural lees.