



TWO SISTERS
VINEYARDS

CABERNET FRANC

2014 NIAGARA RIVER VQA

OVERVIEW

At Two Sisters Vineyards, our beautiful estate grown Cabernet Franc is held in special regard. It is the perfect fit for cool climate Niagara. The most winter-hardy of the Bordeaux varieties, it ripens consistently well in our riverside micro-climate. 2014 was an unexpectedly good vintage. Although the harvest was relatively small, the quality was exceptional. Low yields, careful vineyard management and extended hang time deep into November allowed it to achieve optimal phenolic ripeness.

RECOGNITION

PLATINUM MEDAL - 2018 National Wine Awards of Canada

94 POINTS - Michael Godel, WineAlign



TASTING NOTES

This wine is our first release from this vintage, and it is a wonderful example of both the varietal and the year. The dark ruby colour is the first indication of the concentration that this Cabernet Franc attained. Ripe black fruits dominate the nose, punctuated with spicy notes of roasted red bell pepper and white pepper spice.

The palate delivers on the promise of the nose, providing wonderfully ripe notes of black cherries and currants, savoury spices, tobacco, smoke and toasted oak. The texture is rich and creamy with the feel of the integrated tannins and the perfectly balancing acid, alcohol, and flavour.

The finish is enjoyably long, as the complexities of the wine linger in perfect harmony.

SPECIFICATIONS

APPELLATION: Niagara River VQA

HARVEST DATE: November 10th, 2014

COOPERAGE: 32 months in barrel; 100% French Oak - 15% new

TITRATABLE ACID: 5.5 g/L

ALCOHOL: 14.5%

EVERY BOTTLE IS MEANT TO BE ENJOYED TO THE FULLEST