

# Cabernet Franc Rosé 2023

VQA Lincoln Lakeshore

Harvest Date: October 28

Brix at harvest: 22.3

pH: 3.75

TA: 6.1

Alc12%

Production: 1400 Bottles

2023 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. Bud break was right on time!! However warm conditions were in order from the beginning of May and throughout the summer, there were some hot spells but also some very wet spells as well leading to some concerns with disease pressures. September was warm and dry and harvest began early with grapes were picked in ideal conditions with good maturity and intense flavours.

The grapes for this wine were harvested in amazing condition from 24 years old vines planted close to Lake Ontario in Beamsville. Grapes were destemmed and crushed before being settled before transfer to stainless steel bins for fermentation. The juice was fermented at cool temperatures maintaining the bright fruit character and fresh acidity.

Tasting notes:

Light pink in colour with aromas of ripe strawberry, cherry and a slight spicy note. The wine is dry but there is richness on the palate that brings out the ripe red fruit flavours that are balanced by a citrus note on the finish.

Licensee Price ( before tax and bottle deposit : \$15.77/ 750ml