



2021

## Fancy Farm Girl Flamboyant Red

VQA Niagara Peninsula



Harvest Date  
**Oct 27, 2021**

Blend  
**100% Cabernet  
Franc**

Alcohol  
**13.5 %**

Residual Sugar  
**4.7 g/L**

Titrateable Acidity  
**7.3 g/L**

pH  
**3.82**

Cases Produced  
**450 cases**

**Vinification:** Cool fermented in stainless steel over 3 weeks on skins with selected yeast to retain colour and fruit. MLF was completed in tank with French oak staves being added after fermentation to add to the body and complexity of the wine. The staves were removed after 2 years of aging in tank.

**Tasting notes:** This is a medium-bodied red with strong notes of vanilla and baking spices on the nose, including cloves and nutmeg, along with some black currant. The palate begins with notes of cherry and plum, with the acidity and tannin then providing a dark chocolate structure that leads to a long finish. An easy drinking, well-rounded wine.

**Serving suggestions:** Mild Cheddar, Havarti or Colby cheese; hearty soups such as split pea or French onion; steak frites, burgers or grilled vegetables