

DOBBIN

2020 CABERNET BLEND - \$80

Name of Wine:

Dobbin

Vintage:

2020

Varietal(s):

C. Franc 85%
Merlot 15%

Description of Vintage:

arguably the vintage of the century

Appellation:

Niagara Peninsula

Province:

Ontario

Country:

Canada

Soils:

glacial deposits

Soil Structure:

deep clay, till

Soil Origin:

Twenty Mile Bench, Creekshores,
Four Mile Creek

Topography:

north facing slope

Elevation Above Sea Level:

40-90 m

Climate:

continental

Rainfall (avg. annual):

544 mm

GGD (average):

1590

Latitude:

N43

Frost Free Period (avg.):

216 days

Type of Viticulture:

organic; conventional

Style of Training:

VSP

Date of Pruning:

March/April

Shoot Thinning:

16 buds/vine

Harvesting Method:

hand picked

Harvest Date(s):

Oct 15 & 19, 2020

Grape Selection:

in field; manual sorting tables

Grape Handling:

gentle; gravity; no augers

Type of Press:

low pressure pneumatic

Stemming:

Gentle; 50% whole berries

Alcoholic Fermentation:

wild yeast; micro ferments in
puncheons and 1 T bins

Malolactic Fermentation:

wild, complete

Yeast:

native

Aging:

oak barrels 225 L

Type of Aging:

20 mo

Clarification:

settling

Type of Oak:

neutral French oak &
55% new Vosges and Alliers

Closure:

Diam 10

Analysis at Bottling:

pH 3.75

TA 5.95 g/L

Alc. 14%

RS 2.0 g/L



Production:

3800 bottles at 750 ml

Aging Potential:

20 years
