



Cabernet Franc 2019

92% Cabernet Franc, 4% Merlot, 2% Malbec, 2% Cabernet Sauvignon

Alcohol Level: 14.5%

Levels: pH 3.86 TA 5.6 g/l

Sugar: 0.71 g/l

Harvest date: October 17-27, 2019

CSPC +464143

Tasting Notes

Deep ruby red in colour, with flecks of indigo woven together in the glass. The alluring scent of cherry pie, black tea, and lavender captivate your senses with the first pull of the cork. Your tastebuds open with the flavours of rich toffee, freshly baked pie crust, and cherry preserves. This medium bodied wine with bold tannin surprises your palate with bright, sweet flavour, and finishes with smooth vanilla and oak.

Harvest Notes

A cold Canadian winter, unusually wet spring, and dry summer yielded wines with excellent balance and distinct varietal flavours.

Winemaking Notes

Traditional Bordeaux vinification techniques have been used to create an elegant and age-worthy Cabernet Franc. For each of the component lots, bunches were handpicked and sorted in the vineyard. The berries were crushed separately and cold soaked for two days before fermentation. Malolactic fermentation occurred in barrel over the winter and finished in the spring of the following year. The wines from each vineyard lot were kept separate in 25% new oak and a combination of two to three year old French oak barrels for twenty one months. Our Cabernet Franc was further developed in bottle for twelve months prior to release.

Cellaring Notes

The 2019 Cabernet Franc will develop for well over a decade. Drink now through 2029.

