



NIAGARA ESTATE SERIES

Cabernet Franc

VQA NIAGARA PENINSULA 2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity, putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds-Merlot, Shiraz, and the Cabernets- with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

Grapes were harvested from select vineyards throughout the Niagara Peninsula for this popular red varietal. Gently crushed upon arrival at the winery, the grapes were inoculated and fermented at an average temperature of 26° C for 10 days until dry. Aged in French and American oak for 8 months the wine was allowed to go through a complete malo-lactic fermentation.

WINEMAKER'S NOTES

Floral notes with tobacco and a touch of leather are evident on the nose. The palate is characterized by raspberry, black cherry balanced by firm approachable tannins.

FOOD PAIRINGS

Barbecued meats, especially burgers; creamless forest mushroom soup; baby beef ribs; traditional red sauce pasta dishes; blue veined cheeses.



PRODUCT INFORMATION

Size 750 mL
Winemaker Bruce Nicholson

TECHNICAL ANALYSIS

Alcohol/Vol 13%
pH 3.67
Residual Sugar 5 g/l
Total Acidity 5.14 g/l
Oak Aging YES