



2015 CABERNET FRANC

THE APPELLATION:
REDSTONE VINEYARD | VQA LINCOLN LAKESHORE

THE HARVEST:
Nov 18, 2015

THE VARIETAL PROFILE:
100% Cabernet Franc

THE NOTES:

The fruit for this Cabernet Franc is sourced exclusively from the Estate vineyard. Planted in 2010 this is the sixth growth and third harvest from this high-density, low-yielding 6 acre block. The nose is ripe with red currants, plums and cherry cola. Savoury hints of earthy beets and fresh sage follow with allusions to graphite and dusty gravel. Tannins are firm and give balance to the warming alcohol.

THE PAIRINGS:

A perfect wine for the cold winter months and warmer summer months alike; it pairs wonderfully with your favourite stews and most of the comfort foods we love when it cools off, and is equally at home with all of your favourite BBQ fare. Try this one with your favourite pot roast or even chili or a rib eye off the grill. We also think that it is pretty terrific on its own; shared with a good friend.

THE CELLARING:

Drink now to 2023. We recommend decanting is consuming before 2020.



THE NOTES

pH	3.7
Total Acidity	6.30 g/l
Residual Sugar	0 g/l
Alcohol	14%
Brix at Harvest	25.2
Production	3,000