

# 13<sup>th</sup>

STREET  
WINERY

## Cabernet Franc Reserve 2012



### Technical Information:

|                    |                     |
|--------------------|---------------------|
| Appellation        | VQA Creek Shores    |
| Vineyard(s)        | Various             |
| Grape Variety(ies) | Cabernet Franc 100% |
| Brix at Harvest    | 23.4°               |
| Alcohol Content    | 14.0%               |
| Residual Sugar     | 4 grams / L –Dry    |
| Total Production   | 200 cases           |

### TASTING & FOOD NOTES

Arguably our most powerful red this vintage, this Cabernet Franc proves once again that Niagara provides an ideal terroir for this special grape. Dark and rich with black raspberry, smoked chocolate, coffee and vanilla notes with firm tannins and amazing length.

Enjoy now in big glasses after decanting to let the wine air out a little or cellar for the mid-term – will certainly continue to improve until 2020 and beyond. Will pair well with roasted red meats, game or rich, slow-cooked winter stews. Also ideal for pairing with hard cheeses.

### WINEMAKING NOTES

Our Cabernet Franc Reserve is made from a selection of lots from French oak barrels from our three blocks of Cabernet Franc in the Creek Shores sub-appellation. The fruit was hand harvested into small bins in October and November. Destemming and crushing followed after strict manual sorting to remove any unwanted bunches and fermentation and maceration took place over 7-14 days in stainless steel tanks during which regular pigeage was performed to ensure full colour and fruit tannins were extracted. All wines were moved to French oak barrels, of which 15% were new. After malolactic fermentation they remained in oak for 18 months after which time the selection and subsequent blending of 8 barrels took place. The final blend was bottled in August 2015.

### VINTAGE NOTES

The 2012 grape vintage in Niagara was exceptional from pretty much every point of view. Adequate heat, sunshine and a general lack of precipitation through the late spring pretty much all the way through the extended harvest meant sugar levels were high, tannins fully ripe and flavours nicely developed. After an early bud burst and a bit of frost panic, which did far more damage to tree fruit buds compared to vines, the sun and heat settled in right until late October when a bit of a nasty late season storm dumped a lot of rain. Fortunately, the vast majority of fruit had been harvested already. The general lack of humidity up to harvest also meant the fruit was exceptionally healthy. On average ripening was up to three weeks ahead of schedule so the real challenge was timing the harvest to ensure adequate acidity remained, potential alcohol was not too high and full flavour and phenolic

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ripeness had been developed.

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