

**2011 CABERNET FRANC  
ESTATE BOTTLED  
VQA – NIAGARA-ON-THE-LAKE**



**PAUL BOSCH'S WINEMAKER'S NOTES**

Cabernet Franc has become one of Niagara's signature grape varieties. Very few wine regions in the world produce Cabernet Franc as a single varietal wine. This Cab Franc has concentrated currant and cassis aromas and flavours. We chose to age the wine for only nine months in French oak barrels to layer in a touch of spice and smoke but not mask the vibrant fruit flavours. The result is a balanced wine that has the structure to age for 5-10 years.

**MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES**

The grapes for this wine were grown exclusively in our vineyards. We believe we are custodians of the land and have been practising sustainable agriculture right from the beginning. We made this Cabernet Franc from hand-selected grapes from more than one of our vineyards. The tradition of sourcing grapes from different vineyards adds character and dimension to wine, and this is a fine example. Our vineyards thrived by very carefully managing the yield from each vine. The result was fully mature, ripe grapes that were brimming with flavour.

**MICHÈLE BOSCH'S FOOD PAIRINGS**

This versatile Cabernet Franc will add flair to your favourite homemade gourmet burger and more than a little elegance to veal marsala.

**TECHNICAL NOTES**

<b>HARVEST DATE</b>	<b>October 20</b>
<b>ALCOHOL</b>	<b>13.4%</b>
<b>BRIX AT HARVEST</b>	<b>24°</b>
<b>PH</b>	<b>3.5</b>
<b>TOTAL ACIDITY</b>	<b>5.2</b>
<b>CASES PRODUCED</b>	<b>2645</b>
<b>SUGAR CODE</b>	<b>5.0 g/L</b>
<b>LCBO #</b>	<b>162602</b>

**"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"**  
– THE BOSCH FAMILY