

# The Negotiant cabernet franc 2018

'Cabernet franc is becoming Ontario's signature red grape for me. Our 2018 fruit showed depth and complexity from the get-go, and it just got better and better as we let it age very slowly. The 80% inclusion of mature stems necessitated me putting on hip-waders for foot-stomping fun. The whole-cluster, wild fermentation contributed to the rich dark fruit characteristics with spice, earth and chocolate. Pyrazines - integral to the character of this varietal - show nicely. Violet aromas bring a floral touch.'

Winemaker, David Eiberg

Cases produced: 105      Varietal: 100% cabernet franc

Harvested: 5th October 2018      Brix: 23.0

Fruit: ripe, clean berries with very mature stems      Yield: 3.1 metric tonnes per acre

Vineyard: Foxcroft Vineyard, Twenty Mile Bench, Ontario, Canada (elevation 310 ft)

Climate: continental      Irrigation: dry farming

Soil: rich, calcareous clay loam soil with varying degrees of silt, limestone gravel and boulders

Age of vines: 21 years      Training: two arm vertical shoot positioning

Growing season: 'The 2018 summer season was one of the hottest on record in Ontario, with very little rain. It was on a path to being a worry-free vintage, until mid-harvest rains brought some panic for certain varieties. Not for cabernet franc though - the warm and sunny growing season followed by an extended hang time right at the end of the season, resulted in ripe fruit and very ripe stems which allowed for the inclusion of 80% whole-cluster fruit.'

Harvested: by hand, with table-sort      Yeast type: wild, ambient

Pressing: two hour gentle cycle

Fermentation 80% whole-cluster. 6 day cold soak at 6 degrees Celsius followed by a 20-day primary fermentation. Gentle foot-stomping, punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking five months to complete.

Elevage: Rested in 225L neutral barriques for 18 months on fine lees (no stirring)

Fining: Unfined      Filtration: Unfiltered      Bottle age before release: 5 months

Closure type: recyclable and renewable plant-based composite with organic beeswax button



ABV: 13.36%      RS: 1.02g/L      TA: 6.35g/L      pH: 3.75      So2: 14ppm free