



SUE-ANN
STAFF
ESTATE WINERY

Chestnut Tree Cabernet franc

Barrel set (Golden Tequila and Cognac)

For the grape and wine geek:

Grape phenology (*the study of cyclic and seasonal natural phenomena, especially in relation to climate and plant and animal life*) includes the various attributes utilized to assess a ripening grape berry. Each attribute (acidity, sugar, flavour, colour, etcetera) occurs on its own cycle and at their own rate. Warm vintages like 2016, 2018 and 2020 tend to produce grapes that are high in sugar (quantified in “Brix” or “Baume”). When the high sugar juice ferments, high alcohol wines result. I (Sue-Ann) love Cabernet franc when it is ripe by my standards – acidity reasonable, around 22 – 24° Brix, high and concentrated red berry characters with a deep red colour right off the bat.



Technical Data:

Blend: 100% Cabernet franc

Alcohol: 13.0 % alc./vol.

pH: 3.67

V.A.: 0.54 g/L

Harvest date: late October 2018

R.S.: 3.1 g/L

T.A.: 5.7 g/L

Cases produced: 200 cases

Brix at harvest: 23.8

Vinification Data:

Grapes were hand harvested and hand sorted throughout the last week of October 2018. The grapes remained on their skins for 28 days and were hand plunged twice daily. The alcoholic fermentation and malolactic occurred concurrently during this time. After pressing and light settling, we transferred the wine to French and American oak for a total 22 months. After 11 months, we removed the wine from barrel, blended, and returned to barrel. For the “barrel series” Chestnut Tree Cabernet francs, we transferred a portion of the wine to one barrel that previously held Golden Tequila, and one that previously held Cognac. They remained in those barrels for 11 months, and then bottled individually.

Tasting notes:

Both wines display ripe Cabernet franc notes of ripe red berries, cedar, pencil shavings, and tobacco. Both are dry and full-bodied with gripping tannins. Their youth is evident as they are sturdy and designed for drinking now with red meats, charcuterie, lamb, and dark chocolate however they are best aged for 5 – 15 additional years.

The barrels series individually displays notes of the types of barrels they aged in. Look for heady notes that remind you of dried herbs, orange peel, subtle spices, toasted honey, and vanilla.

Serving suggestions:

This wine is drinking wonderfully now and will benefit from an additional 5 - 15 years of aging. Serve at cellar temperature (55°F). Due to the wine's complexity, I would suggest serving both wines on their own at the same time with good friends. Congregate over a gorgeous, complex charcuterie board and take your time sipping an ounce of one wine, and then an ounce of the other, comparing the wines.

The name:

A hearty horse chestnut tree grows strong and proud on the northeast corner of the Staff family homestead where I (Sue-Ann) both live and manage the winery. The legend is that it grew from a horse's whip left stuck in the ground after bandits broke into the house! The bandits were (apparently) Jesse James. This is what my grandparents told me so ... it is true.

Sue-Ann Staff is a fifth-generation grape grower and winemaker vinifying wines on her family's 200-year-old estate high on the brow of the Niagara Escarpment in Jordan, Ontario. The property's clay soil over limestone bedrock provides for wines with intensity, minerality and longevity. Look for seductive Icewine, zippy Rieslings, opulent Cabernets, whimsical Bacos and sassy Sparklings.



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All wines available at the winery and online. You will also find a small selection our wines at the LCBO, Vintages or Manitoba Liquor Board.

Complimentary shipping anywhere in Ontario with the purchase of six bottles or more. Use promo code "HIBERNATE" at check out.

