



2016 RESERVE CABERNET FRANC

HARVEST DATE: OCTOBER 12, 2016

AGING: 16 MONTHS

ALCOHOL: 13.7 %

STYLE: DRY RED WINE

SUGAR CONTENT: 3 G/L

STORAGE: FRENCH & AMERICAN OAK

BRONZE MEDAL - DECANTER WORLD WINE AWARDS 2019

SILVER MEDAL - WINE ALIGN NATIONAL WINE AWARDS 2018

WINEMAKER NOTES:

The 2016 vintage was a near perfect growing season for the Niagara Peninsula. Lots of heat, sunshine and just the right amount of rain created ideal conditions for growing all of our Bordeaux varietals. The grapes for this wine were carefully selected from our vineyards to create a mouth-watering, cellar-worthy red wine. These Cabernet Franc grapes were hand harvested late November at an average sugar level of 25 Brix. The juice was then fermented in open top fermentation bins with manual punch downs twice daily over a period of 3 weeks. Following fermentation the wine was pressed off the skins, then racked into brand new French oak barrels and second-fill American oak barrels for a full range of flavours. Malolactic fermentation was undertaken in barrels and the wine was aged for 16 months before bottling. Enjoy the 2016 Reserve Cabernet Franc now or cellar up to 2027.

Cabernet Franc is one of Niagara's signature grape varieties and this wine is an excellent example of how it can be made into a complex and age worthy wine. The palate and nose follow each other with sweet tobacco, ripe cherry, black plum, black licorice, fresh berry fruit, and spice. The same fruit flavours follow on the palate with the addition of elegant and wonderfully balanced notes of raspberry. Silky tannins brought about through maturation in brand new French oak and second-fill American oak barrels, round out the palate beautifully onto the long finish.

TASTING NOTES:

This wine is a brilliant match for red meats, game and pasta dishes. A perfect partner for lamb shanks or with rare Scotch Fillet (boneless rib eye).



2016 RESERVE

CABERNET FRANC

REGULAR PRICE - \$49.95 per bottle

CLUB PRICE - \$44.95 per bottle

IN THE CLASSROOM LAB: TOOLS OF THE TRADE

HYDROMETER

A hydrometer is an instrument used to measure the relative density of liquids; aka specific gravity. It operates based on Archimedes principle that a solid body displaces its own weight within a liquid in which it floats. A hydrometer usually consists of a sealed hollow glass tube with a wider bottom portion for buoyancy, a ballast such as lead or mercury for stability, and a narrow stem with graduations for measuring. The liquid to test is poured into a tall container, usually a graduated cylinder, and the hydrometer is gently lowered into the liquid until it floats freely. The point at which the surface of the liquid touches the stem of the hydrometer correlates to relative density. Hydrometers can contain any number of scales along the stem corresponding to properties correlating to the density and the calibration of the device.

In winemaking a hydrometer is used to estimate potential alcohol by volume and to track the progress of a fermentation. As the sugar content of the grape juice is converted to alcohol the specific gravity will drop. For a dry style wine the specific gravity will be at or just slightly below 0.

PH METER

The pH meter is arguably the most important piece of laboratory equipment in a winery. It is used for routine analyses such as pH, titratable acidity, and as part of the analysis of volatile acidity. Accurately knowing your grape and wine pH is critical in the management of microbial stability.

To measure the pH of a solution, electrodes are used as probes, which are dipped into the test solutions and held there sufficiently long for the hydrogen ions in the test solution to equilibrate with the ions on the surface of the bulb on the glass electrode. This equilibration provides a stable pH measurement.

There is an important relationship between pH and free sulphur dioxide (SO₂). SO₂ is a critical element for the preservation and longevity of a wine. At lower pH, a greater proportion of free SO₂ is present as molecular SO₂, the most effective antimicrobial form of SO₂.

TURBIDITY METERS

Turbidity meters (Spectrophotometers) are devices that have a light source, lens, and detector located 90° from the light source that work together to measure the turbidity of a sample. Turbidity is commonly measured in Nephelometric Turbidity Units (NTUs). The nephelometric method compares how light is scattered in a water sample against the amount of light scattered in a reference solution. An electronic hand-held meter is often used to measure turbidity.

Most wineries choose to filter out as much sediment as possible from their wines. The sediment in wine is usually well mixed with the rest of the liquid, and it can take as long as 10 years for this hidden sediment to separate from the rest of the wine. Using a turbidity meter allows wineries to estimate how much a wine will need to be filtered, how difficult the process will be and if it is ready for bottling. Under VQA rules an NTU reading of less than 1 is required to label a product as a table wine.

Some winemakers prefer high turbidity in their wines (NTU reading more than 1) especially when crafting organic, biodynamic, or unfiltered styles of wines. In some cases, having high turbidity makes the wine appear more appetizing for certain customers, rather than less. VQA Does require these wines to be labelled 'unfiltered'.



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RESERVE CAB FRANC & CARROT SALAD, CORIANDER VINAIGRETTE & PISTACHIOS

INGREDIENTS

- ¼ cup unsalted, shelled raw pistachios
- ¾ teaspoon coriander seeds
- ½ garlic clove, finely grated
- 3 tablespoons fresh lemon juice
- ¼ teaspoon crushed red pepper flakes
- ⅓ cup olive oil
- Kosher salt
- 1 pound carrots, peeled, julienned or coarsely grated
- 1 cup fresh cilantro leaves with tender stems



VEGETARIAN FRIENDLY

DIRECTIONS

Preheat oven to 350°. Toast pistachios on a rimmed baking sheet, tossing occasionally, until golden brown, 6–8 minutes. Let cool; coarsely chop.

Toast coriander in a small dry skillet over medium heat, tossing often, until fragrant, about 1 minute. Let cool then coarsely crush or grind.

Whisk garlic, lemon juice, red pepper flakes, and coriander in a large bowl, then whisk in oil; season with salt. To shred carrots use a food processor with a shredding blade or a box grater. Add carrots, toss, and let sit at least 30 minutes. Toss with cilantro and pistachios just before serving.

This Salad (without cilantro and nuts) can be made 1 day ahead. Cover; chill.

RESERVE CAB FRANC & BBQ BONELESS LEG OF LAMB

INGREDIENTS

MARINADE

- 6 tbsp olive oil
- 4 tbsp harissa paste
- 4 garlic cloves , minced
- 1 lemon , zest and juice
- 3 tsp ground coriander
- 3 tsp ground cumin
- 2 tsp ground cinnamon
- 1 tsp ground turmeric
- 1 tsp garlic granules

MEAT

- 2 boneless legs of lamb (butterflied lamb) 900g | 2 pounds each
- sea salt to season
- Lemon wedges to serve



DIRECTIONS

Prepare the marinade by adding the ground cinnamon, cumin, coriander, turmeric and garlic granules into a large container. Stir. Add the lamb and rub the marinade all over. Cover and chill for 2-4 hours, or overnight if you prefer.

Prepare your barbecue for two zone cooking. Pile the coals on one side of the BBQ and light. Leave the other side empty of coals or add a very sparse layer of coals (once they are hot). Wait until the coals have turned ashy and any flames have died down before grilling.

Take the lamb out of the fridge and let it come to room temperature for at least 30 minutes while your BBQ is heating up. Remove the lamb from the BBQ marinade and discard any leftover marinade. Season liberally with salt on both sides.

Place the lamb fat side down on the hot side BBQ and sear for 4 minutes. Have a spray bottle of water handy in case you get flare ups due to the fat dripping on the coals. Flip the lamb over and sear on the other side.

Now move the lamb to the cooler side of your barbecue, fat side down. Close the lid and cook for 20 minutes then check the temperature with a meat thermometer. The lamb is ready when it registers around 63°C (145°F) for medium rare on a meat thermometer inserted into the thickest part of the meat (see also grilling times for lamb notes). If it's not ready yet continue cooking for a further 5-10 minutes.

Rest the cooked lamb loosely covered with foil for 15 minutes. Slice into thin slivers, pouring any meat juices over the slices. Serve immediately.

GRILLING TIMES AND TEMPERATURES FOR LAMB

The best way to determine whether your lamb is cooked to perfection is to rely on a digital thermometer. That way you can avoid overcooked dry meat and grill with confidence. The grilling times for boneless leg of lamb over indirect heat can vary from 20-30 minutes (plus searing) for a small piece of 900g / 2 pounds to 35-45 minutes for a larger joint of 2.5kg / 6 pounds. The best way to serve lamb is rare or medium rare. Aim for the following internal temperatures depending on how you like it cooked: 62°C/ 145°F (medium rare), 71°C/160°F (medium), or 76°C/170 °F (well done).