

2013 CABERNET FRANC



HARVEST: NOVEMBER 14, 2013
STORAGE: FRENCH & AMERICAN OAK
AGING: 10 MONTHS

STYLE: DRY RED WINE
ALCOHOL: 13.5%
SUGAR CONTENT: 3 g/L

VINTAGE & VITICULTURE

Weather conditioned varied greatly throughout the year but overall temperatures fell in the normal range and rainfall was normal to above normal. Harvest time arrived with a warm September but October saw untimely rains which made things trickier. Overall it was a good harvest.

WINEMAKER'S NOTES:

After a number of award winning vintages, we realize that Cabernet Franc forms the backbone of our red wine lineup. Hence the fruit, from our estate 16 year old vines, is treated with great respect. Cabernet Franc has a tendency to be vigorous therefore, we hard prune these vines in order to reduce the yield and increase the colour and flavours. The bunches were also hand thinned in order to retain only premium quality fruit. All grapes were crushed and transferred to open fermenters then fermented to dryness. Each day, the Cabernet Franc was hand plunged 3 times to ensure maximum colour and flavour extraction. The resulting wine was then pressed and transferred to a mixture of French and American oak barrels in readiness for malolactic fermentation and consequent barrel aging. After the 10 months, the barrels were raked and blended into stainless steel tanks. Prior to bottling, the wine underwent light filtration to ensure freshness of flavours and brightness of colour.

TASTING NOTES:

Textbook aromatics are present in this Cab Franc, herbaceous and cola notes with a licorice support. This wine is incredibly juicy yet maintaining a backbone of assertive tannins along with notes of red currant and dried herbs. A Cabernet such as this can be paired extremely well with anything with a tomato base such as many Italian dishes. Enjoy this wine on its own or match with everything from pork to prime rib. Drink now or cellar up to 2021.



2013 CABERNET FRANC
* BRONZE - ALL CANADIAN WINE CHAMPIONSHIPS 2015
PRICE - \$18.95 / CLUB PRICE - \$16.95 per bottle

IN THE CLASSROOM WITH CABERNET FRANC



BACKGROUND:

Once considered a blending grape used to bring structure & spice to a wine, Cabernet Franc has come into its own as a single varietal in Niagara. It is now considered one of Niagara's signature grape varieties. Our 2013 Cabernet Franc is an excellent example of a complex, fruit forward attractive wine.

The variety is most famously known as the third grape of Bordeaux and can be found in many of the world's top Bordeaux blend wines fetching upwards of \$1,000 per bottle. Cabernet Franc most commonly appears in blended red wines, where it adds complex accents of tobacco and dark spice.

Cabernet Franc is a black-skinned French grape variety now grown in most wine producing nations. Cabernet Franc is commonly compared to Cabernet Sauvignon, which is not without justification; the Cabernet Sauvignon variety is the result of a cross between Cabernet Franc and Sauvignon Blanc. In the vineyard, Cabernet Franc ripens at least a week earlier than Cabernet Sauvignon making it a growers pick in Niagara's short growing season.

Some wine critics say Cabernet Franc prefers cool, climates such as Niagara. In the Loire Valley the towns of Chinon and Saumur-Champigny are important historical bastions of varietal Cabernet Franc.

SYNONYMS:

When traveling outside of Onatiro look for the folwing wines: In France, the variety is called Breton, Véron, Noir dur, Bouchy, Bouchet, Gros Bouchet, Carmenet, Grosse Vidure, Messanges rouge, and Troughet noir. When in Italy, it is known as Bordo and Cabernet frank.

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& FIG/GORGONZOLA STUFFED CHOPS



INGREDIENTS

- 2 whole Thick, Boneless Pork Chops
- Salt And Pepper
- ¼ cups Crumbled Gorgonzola Cheese
- ¼ cups Chopped Dried Mission Figs
- 2 Tablespoons Extra Virgin Olive Oil

DIRECTIONS

1. Slit pork chops horizontally through the middle, about 3/4 of the way through, creating a pocket. Season both sides of the chops with salt and pepper. Mix figs and cheese together in a bowl, then divide mixture evenly among each chop. Pack it into the pocket as far as you can to keep the mixture from falling out.
2. Heat oil in a large pan over medium high heat. Place chops into the hot oil and cook on each side for approximately 5-7 minutes (time will vary depending on thickness of the chops). DO NOT overcook!
Remove chops carefully from pan and serve immediately



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& QUINOA/FETA STUFFED PEPPERS

Here we give the Seventies dinner party classic, the stuffed pepper, a makeover. For a more elegant dish we've sliced Romano peppers lengthways and instead of rice or couscous we've stuffed them with quinoa - protein-rich seeds - for more nutritional oomph.

VEGETARIAN RECIPE



DIRECTIONS

1. Preheat oven to 200C.
2. Lay the peppers flat-side-down and slice in half lengthways – this makes a less wobbly base and makes them easier to fill.
3. Roast cut-side-up on a baking tray for 12 minutes.
4. Place the soaked and drained quinoa in a pan, cover with the broth or water and bring up to the boil. Simmer on a low heat for 12 minutes until the quinoa is tender.
5. Meanwhile, prepare the remainder of the ingredients. Combine them with the cooked quinoa and taste for seasoning – remember the feta will be salty.
6. Preheat the grill.
7. Stuff the pepper with the quinoa mix, top with crumbled feta and grill for 3-5 minutes until golden and bubbling.