

2019 Cabernet Franc

Our 2019 Cabernet Franc is the genuine, warm friend in your CREW that is always there for you.

A carefully monitored fermentation with emphasis on maximizing colour, flavour and tannin extraction. Malolactic bacteria were added during the final stages of ferment to promote roundness and smooth tannins. The wines were put to barrel for a 6-month aging process into 66% French and 33% American oak allowing for further softening of the tannins, thus allowing the wine to evolve. Further aging of 6 months in stainless-steel tanks allow for the wine to rest before bottling. A medium-bodied, ruby red, balanced wine with up-front cherry flavours and barrel notes of cedar and oak on the nose.

Paired with turkey dinners, tapas and balsamic mushrooms, our 2019 Cabernet Franc is meant to be enjoyed year-round!

Retail Price: \$22.95

Cases Produced: 430 Alcohol: 13.0% VQA: Ontario Varietals: 95% Cabernet Franc 5% Cabernet Sauvignon Bottling Date: July 2021 Sweetness: (0) - Dry (5.9g/L) Winemaker: Ryan Oldridge

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