# 2023 Fielding Estate Cabernet Franc

VQA Niagara Peninsula

FIELDING
ESTATE WINERY

## Tasting Notes

Pure medium red. Glycerous. Wood and ripe dark fruit. Fleshy, fluid palate, moderate tannins, gently furry. Good overall composure, sleek, well-made, balanced. Best from 2026. Tasted Blind at the NWACs 2025. John Szabo, MS

## Winemaking Notes

Sourced from three different vineyards in Niagara, the grapes were all harvested very late in the growing season from low-yielding vines. After macerating on their skins for an extended period, the wines were drained into barrel, where they aged for 12 months. After aging on lees, the wines were assembled and bottled, without fining or filtration.

## Food Pairings

This wine is incredibly versatile to pair with a variety of food. It would pair perfectly with pork tenderloin, braised beef stew, lasagna, pizza or pasta with a tomato-based sauce, and BBQ meats like burgers and sausages.

Varietal Composition: **100% Cabernet Franc**
Appellation: **Niagara Peninsula**
Cooperage: **French oak**
Alcohol: **13.9%**
Residual Sugar: **<2.0g/l**


**LCBO #: +36194**
**Retail: $26.15**

**FIELDING ESTATE WINERY**
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