

2016 RESERVE CABERNET FRANC ICEWINE

Tasting Notes

An exceptional harvest brought high quality fruit to work with for this vintage of Cabernet Franc Icewine. Aromatics are rooted in notes of raspberry jam, red currant, cranberry juice, ripened strawberries, sweet cherry and fig. Subtle undertones of caramelized maple syrup, brown sugar and buttered toast lends to complexity in the form of malolactic conversion and lees character. The palate mirrors the nose, but with more dominant flavours of strawberry compote and mixed berry jam, with a finish consisting of fresh cranberries. This acid-driven length helps balance out luscious residual sugar, and helps balance mouth feel- a hallmark of great quality Icewines. Skin-contact also provides slight tannin, further helping to highlight fruit and secondary qualities without stripping the wine of character.

Vintage and Terroir

The 2016 Vintage was extremely hot with little rainfall and lots of sunshine. To protect the grapes we left foliage on the vines providing extensive canopy. The soil was able to hold moisture through the season to ensure the vines remained healthy in the heat, producing a crop balanced in sugars, water and acidity- a known Niagara trait.

Soil:	Queenston red shale, with high deposits of clay, sand and silt
Climate:	Lake effect macroclimate allows for greater differences between daytime and night time temperatures
Topography:	Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

Winemaking

Harvest Date:	December 29, 2016
Brix at Harvest:	39.9° C Brix
Fermentation:	Stainless steel at 15° C (57° F) for approximately 10 weeks
Oak Treatment:	N/A

Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	100% Cabernet Franc
Production (L/cases):	11,525/ 2561
Alcohol:	11% ABV
Residual Sugar:	212.1 g/L
Total Acidity:	8.7 g/L

Food pairing: When working with highly sweet wines, look for foods that are sweet, spicy or rich in umami flavours, as perceived sweetness will be driven down, and dryness, bitterness and acidity of the wine is up-played. Balance is key, and dishes like dark chocolate mousse, with olive oil and sea salt will help pronounce fruit, while rounding off sweetness on the palate. Alternatively, fruit based desserts like rhubarb and lavender crisp, using rolled oats plays well with Cabernet Franc's fruitiness, while not adding excessive sweetness. For the adventurous chef, spicy foods like twice-roasted sweet potatoes with hot honey, or Mexican chocolate, allowing for a reduce perception of sugar, and a better balance flavor profile.

Cellar capacity:	Now till 2025+
Service:	6-8° C
Availability:	Winery/ Online (www.pillitteri.com) / Licensed Restaurants
Price:	\$70.00