

## 2018 Triomphe Organic Cabernet Franc VQA

**CERTIFICATION:** Organic - Ecocert. Suitable for vegans & vegetarians.

### IN THE VINEYARD:

Varietal : 91.3% Cabernet Franc,  
8.7% Merlot,  
Appellation: VQA Niagara Peninsula  
Brix at harvest: 22.1°

### IN THE WINERY:

Hand harvested from certified organic vineyards across Niagara. Grapes were cluster sorted and gently destemmed with 50% crushing before indigenous fermentation and malolactic conversion in oak vat. Following a total maceration time of 4 weeks, the grapes were gently pressed, and the wine settled before barrel aging for eight months. Barrels were then carefully selected, blended and filtered before bottling. No fining.

Alcohol: 12.2%  
Residual Sugar: 3.0 g/L  
TA 6.5 g/l  
pH: 3.74  
Free SO<sub>2</sub> 18.0 mg/l  
Closure: Stelvin  
Cases Produced: 356

### IN THE GLASS:

Violets and earthy notes complement dense cherry and black raspberry aromas. Medium plus body, with tannins initially rigid, but softening in the glass. Ripe fruit on the palate expresses the warmth of the vintage, with some cedar and smoke complexity. Moderate acidity, tannin and floral notes make for a lengthy finish. Serve with red meats, tomato based pasta, pulled pork as well as sautéed mushrooms or eggplant parmigiana.

