

## **2007 SELECT LATE HARVEST CABERNET FRANC VQA NIAGARA ON THE LAKE**

### **The Vineyard**

After the phenomenal vintage of 2007, the winter proved to maintain the expectations of a great winemaking year. The cold weather came a little earlier than expected and Cattail Creek Estate Winery set out to harvest the winter grapes on January 3<sup>rd</sup> at temperatures of -11.7°C (10.9°F) and once again on January 19<sup>th</sup> at temperatures of -11.5°C (11.3°F). These cold temperatures ensured the grapes were fully frozen on the vines and therefore, would only yield the richest juice.

### **The Winery**

Once the temperature had increased slightly, the Cabernet Franc grapes for the Select Late Harvest were pressed. With the slightly warmer temperatures of the grapes, the juice released was just slightly less concentrated however, incredibly complex resulting from the natural freezing and thawing process undergone by the grapes on the vines throughout the fall and early winter. After a very long, slow pressing, the juice underwent cold settling and fermentation was carried out in stainless steel tanks to create a wine with wonderfully fresh fruit flavours. The colour on the wine is produced exclusively through the natural maceration of the pulp of the grape with the skin as the grape hangs on the vine for such a long period of time before it finally freezes and is harvested.

### **The Wine**

An enticing wine with flavours of ripe strawberries, rhubarb, cherries and mango with notes of cinnamon and clove. The palate is quite rich yet the balance of acidity and sweetness make it approachable and versatile. It is a great wine to serve on its own as a dessert, but can also be served with chocolate desserts, rhubarb crisp, berry fools and cheesecake. Drink now or age up to 8 years. Serve chilled.

Alcohol/Volume: 11.0%  
Residual Sugar: 147.0 g/L  
Sugar Code: 15

Total Acidity: 9.1 g/L  
Cases Produced: 74 cases  
Availability: Winery Only