

Experts Tasting ~ 2018

May 2, 2018 – CCOVI, Brock University

FLIGHT #1 – Fully and Completely Vertical					
Astra Marchi, Sommelier, Treadwell Farm to Table Cuisine					
#	Vintage	Name	Proprietor	Price	Availability
1	2013	Lincoln Lakeshore, Laundry Vyd.	Tawse Winery	\$34.95	Winery only
2	2014	Lincoln Lakeshore, Laundry Vyd	Tawse Winery	\$34.95	Winery only
3	2015	Lincoln Lakeshore, Laundry Vyd	Tawse Winery	\$34.95	Winery only
4	2013	Niagara River	Two Sisters Vineyards	\$55.00	Winery only
5	2014	Niagara River	Two Sisters Vineyards	\$55.00	Winery only
6	2013	Twenty Mile Bench, Small Lot Block 11-140	Rockway Vineyards	\$22.95	Winery only
7	2015	Twenty Mile Bench, Small Lot Block 11-140	Rockway Vineyards	\$24.75	Winery only

FLIGHT #2 – '15 mission: Cab					
Rob Power, Winemaker, Creekside Estate Winery					
#	Vintage	Name	Proprietor	Price	Availability
1	2015	Twenty Mile Bench	Malivoire Wine Co.	\$26.96	Winery only
2	2015	Vinemount Ridge, Picone Vyd	Fogolar Wines	\$44.20	Winery only
3	2015	Twenty Mile Bench, Bo-Teek, Clone 327	Vineland Estates Winery	\$35.00	Winery only
4	2015	Niagara Peninsula	Marynissen Estates	\$17.95	Winery only
5	2015	Four Mile Creek, Clark Farm Vyd, Red Shale	Trius Wines	\$48.75	Winery only
6	2015	Four Mile Creek, Serluca Family Vyd	Creekside Estate Winery	\$25.00	Winery only
7	2015	Four Mile Creek, Andrew Peller Signature Series	Peller Estates	\$48.95	Winery only

FLIGHT #3 – Courage!					
Angelo Pavan, Winemaker, Cave Spring Cellars					
#	Vintage	Name	Proprietor	Price	Availability
1	2016	Niagara Escarpment, Dolomite	Cave Spring Cellars	24.95	Winery
2	2015	Niagara Escarpment, Dolomite	Cave Spring Cellars	24.95	N/A
3	2015	Niagara Escarpment	Cave Spring Cellars	17.95	LCBO/Winery
4	2014	Niagara Escarpment, Dolomite	Cave Spring Cellars	27.95	N/A
5	2013	Niagara Escarpment	Cave Spring Cellars	19.95	N/A
6	2015	Beamsville Bench, Estate	Cave Spring Cellars	39.95	N/A
7	2013	Beamsville Bench, Estate	Cave Spring Cellars	39.95	N/A

FLIGHT #4 – The Kids don't get it !					
Sebastien Jacquey, Winemaker, Megalomaniac Wines					
#	Vintage	Name	Proprietor	Price	Availability
1	2016	Lake Erie North Shore, Crew	Colchester Ridge Estate Winery	\$22.95	Winery only
2	2016	Niagara Peninsula, Equus Series	Magnotta Wines	\$10.25	Winery only
3	2016	Niagara Peninsula	Trius Wines	\$15.75	Winery only
4	2015	Niagara Peninsula, Private Reserve	Peller Estates	\$22.95	Winery only
5	2015	Niagara-on-the-Lake, Decant	Stratus	\$95.00	Winery/Online
6	2014	Niagara-on-the-Lake, Decant	Stratus	\$95.00	Winery/Online
7	2014	Chinon	Domaine René Couly	\$22.95	LCBO

FLIGHT #5 – WINE OPTIONS - No Dress Rehearsal					
Chris Waters, Editor, VINES Magazine and Educator, CCOVI, Brock University					
#	Vintage	Name	Proprietor	Price	Availability
1	2016	Niagara Peninsula	Cave Spring Cellars	\$17.95	LCBO/Winery
2	2016	Niagara Peninsula	Fielding Estate Winery	\$24.95	Winery only
3	2014	Oldfield Reserve, Okanagan Valley, BC	Tinhorn Creek	\$31.99	Winery only
4	2016	Niagara-on-the-Lake, Decant	Stratus	\$95.00	Winery/Online
5	2015	Niagara Peninsula, The Chestnut Tree	Sue-Ann Staff Estate Winery	\$34.95	Winery only

Experts Tasting 2018 – WINE SUMMARIES

We would like to thank the many VQA wineries for their wine submissions and ongoing support.

Thank you to the Wine Marketing Association of Ontario and Magdalena Kaiser for their support of the tasting.

FLIGHT #1 – Fully and Completely Vertical

2013 Lincoln Lakeshore, Laundry Vyd., Tawse Winery

3955 Cherry Avenue, Vineland, ON L0R 2C0 905-562-9500 Web: tawsewinery.ca

The 2013 Laundry Cabernet Franc is herbaceous with notes of cigar box and dried berries. The palate is smooth with approachable tannins, oak spice and blueberry.

2014 Lincoln Lakeshore, Laundry Vyd., Tawse Winery

3955 Cherry Avenue, Vineland, ON L0R 2C0 905-562-9500 Web: tawsewinery.ca

The 2014 Laundry Cabernet Franc shows green peppercorn, eucalyptus hints of charcuterie and tart raspberry. The palate with well integrated tannins and beautiful mouthfeel shows wild blueberries and cedar.

2015 Lincoln Lakeshore, Laundry Vyd., Tawse Winery

3955 Cherry Avenue, Vineland, ON L0R 2C0 905-562-9500 Web: tawsewinery.ca

The 2015 Laundry Cabernet Franc is jammy and fruity with aromas of ripe berries and oak spice. On the palate is dried fruit, sweet oak and grippy tannins.

2013 Niagara River, Cabernet Franc, Two Sisters Vineyards

240 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

After a challenging growing season, our patience in allowing some extended hang time into November allowed the grapes to achieve optimal phenolic ripeness. Cropped at 2.1 tons per acre the grapes were harvested on Nov 16 at 23.3 Brix.

After a two week fermentation under pressure in our Mythos tanks with select yeast this wine spent 24 months in 90% French and 10% American, 15% of which was new. Bottled October 3rd 2016

2014 Niagara River, Cabernet Franc, Two Sisters Vineyards

240 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

Winter of 2013 was fairly brutal and naturally led to a very low crop of Cab Franc, just .76 tons per acre. This led to very concentrated and ripe fruit come harvest on Nov 10th. Grapes were picked at 24.1 brix and underwent a two week ferment in our Mythos tanks. After ferment the wine spent 32 months in 100% French oak, 15% new. Bottled Sept 28th 2017

2013 Rockway Vineyards Small Lot Block 11-140 Cabernet Franc

3290 9th Street, St. Catharines, 905-641-1030 Web: rockwayvineyards.com

This block is situated on east borderline of the Twenty Mile Bench sub-appellation. Soil is silty clay over clay loam till. Vines were planted in 1994 (unknown Clone). VSP trained to 2 canes, 2 clusters per shoot. Roughly 3t/acre. Harvested on November 11th at 21.6 brix. 5 day cold soak, 2 pump overs daily and pressed off after cap fall. Malo-lactic in barrel. 18 months ageing in 100 % French oak (15% new, 15% 2nd fill, 70% neutral).

2015 Rockway Vineyards Small Lot Block 11-140 Cabernet Franc

3290 9th Street, St. Catharines, 905-641-1030 Web: rockwayvineyards.com

Same block as 2013 (Far East of Twenty Mile Bench). Soil is silty clay over clay loam till. Vines were planted in 1994 (unknown Clone). VSP trained to 2 canes, 2 clusters per shoot, 100% leaf removal at fruit set. Roughly 3t/acre. Harvested on October 30th at 22.6 brix. 5 day cold soak, inoculated primary fermentation and 10 day post maceration. Malolactic in barrel. 18 months ageing in 100 % French oak, no racking. (15% new, 85% neutral).

FLIGHT #2 – '15 Mission: CAB

2015 Twenty Mile Bench, Cabernet Franc, Malivoire Wine Company

4260 King St. E., Beamsville, 905-563-9253 Web: malivoire.com

Picked at Wismer Vineyard on October 15th at 21.9 °Brix. Fermented 15 days in a mature 3T open top oak cuvee.

Completed malolactic fermentation the following spring in barrel and aged for a total of 14 months, ten months in French oak, 25% new, followed by four months in neutral barrels. Bottled April 2017-142 cases. By the numbers: 12.5% alc., 2 g/l RS, 3.5 pH, 6.8 g/l TA.

2015 Vinemount Ridge, Picone Vyd., Fogolar Wines

Available at Di Profio Wines 4055 Nineteenth Street. Jordan, 905-380-7846 Web: fogolarwines.ca

The 2015 Fogolar Picone Vineyard Cabernet Franc is produced entirely from the 1.25 acre block of Cabernet Franc from the Picone Vineyard in the Vinemount Ridge sub-appellation. The fruit from this vineyard consistently produces beautiful aromatics supported by firm tannins and great acidity. Aged for 16 months in new and used French and American oak, this wine is a selection of 3 barrels from an 8 barrel lot yielding a total production of 70 cases.

2015 Twenty Mile Bench, Bo-Teek, Clone 327, Vineland Estates Winery

3620 Moyer Road, Vineland, 905-562-7088

Planted two decades ago in the north block of lower bench Bo-Teek Vineyard (Twenty Mile Bench) the clone 327 Cabernet Franc is really starting to demonstrate its full promise. The grapes were machine harvested on October 30th (22.43 Brix at Harvest) and were immediately processed through our optical sorter where 100% of the MOG and approximately 12-15% of the grapes (immature, damaged, etc.) were removed. The wine spent 18 months in neutral oak barrels and remained on the course lees for the entire time. The lees were stirred for the first 4 months. The wine has a residual sugar of 5.1 g/L and a total acidity of 5.55 g/L. 372 cases were produced.

2015 Niagara Peninsula, Cabernet Franc, Marynissen Estates

1209 Concession 1, Niagara-on-the-Lake, 905-468-7270 Web: marynissen.com

The 2015 Marynissen Cabernet Franc is one of our most important wines, offering the quality and value that we strive for at Marynissen. The wines used for this blend were fermented in stainless steel with 14 days of maceration followed by full malolactic fermentation and ageing in new and used French and American oak barrels for 14-16 months. Following ageing, barrels were selected for freshness and varietal typicity. 700 cases of this wine were produced.

2015 Four Mile Creek, Clark Farm Vyd., Red Shale, Trius Winery

1249 Niagara Stone Road, Niagara-on-the-Lake, 905-468-3201 Web: triuswines.com

Our single vineyard CF at Clark Farm in Virgil was picked at 24.7 brix in October 23rd and fermented in small wooded vats, then aged for 18 months in 100% French oak (40% new). Red shale and gravely deposits in the light clay soils provide great drainage and maximum concentration, with the French oak allowing varietal character and full vintage expression. This warm site has always allowed us to reach full ripeness and allows great extraction for longer term cellaring. 13.9% alc, \$48.95, 325 cases made.

2015 Four Mile Creek, Serluca Family Vyd. Cabernet Franc, Creekside Estate Winery

2170 4th Avenue, Jordan Station, ON L0R 1S0 905-562-0035 Web: www.creeksidewine.com

Harvested at 24.0 °Brix on October 30th 2015 from the Serluca Vineyard in the 4 Mile Creek sub-appellation. Crushed to tank for a 5 day cold soak before ferment. After 26 days on skins the wine was put to barrel (mostly older wood, about 70:30 French:American) for malolactic fermentation and 19 months aging. Seven barrels chosen for the final blend. Racked with light filtration then bottled August 9, 2017.

2015 Andrew Peller Signature Series Cabernet Franc, Peller Estates Winery

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: peller.com

From our Carlton Farm vineyard in Four Mile Creek, the yield was adjusted to achieve optimal maturity. Fruit was destemmed, gently crushed, fermented in oak and on skins for 18 days. Aged for 20 months in French oak barriques, 20% of which were new.

FLIGHT #3 – Courage!

2016 Niagara Escarpment, Dolomite, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 89% Beamsville Bench, 11% Four Mile Creek

89% Cave Spring Vineyard- 47% Etherington, 21% Homefarm, 17% Shoreline, clones 214,327, 4% Quarry Rd., clones unknown. Harvest Date- Oct. 18 - Nov. 1, 2016; Sugar- 23.3^o Brix; Alc./Vol. 13.5 %

A 14-day maceration was followed by gentle pressing and aging for 11 months in predominantly older French, Hungarian and American oak barriques. Full Malolactic Fermentation was completed in barrels.

2015 Niagara Escarpment, Dolomite, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 85.5% Beamsville Bench, 14.5% Lincoln Lakeshore

100% Cave Spring Vineyard- 48% Shoreline, 37.5% Etherington, clones 214, 327, 14.5% Tufford Rd., clones unknown Harvest Date- Oct. 22 - 27, 2015; Sugar- 24.1^o Brix; Alc./Vol. 14.5 %

A 14-day maceration was followed by gentle pressing and aging for 18 months in predominantly older French, Hungarian and American oak barriques. Full Malolactic Fermentation was completed in barrel.

2015 Niagara Escarpment, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 95% Beamsville Bench, 5% Lincoln Lakeshore

100% Cave Spring Vineyard- 77% Etherington, 16% Shoreline, clones 214, 327, 5% Tufford Rd., 2% Quarry road, clones unknown

Harvest Date- Oct. 27, 2015; Sugar- 24.1^o Brix; Alc./Vol. 14.5 %

A 14-day maceration was followed by gentle pressing and aging for 18 months in predominantly older French, Hungarian and American oak barriques. Full Malolactic Fermentation was completed in barrel.

2014 Niagara Escarpment, Dolomite, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 100% Beamsville Bench

100% Cave Spring Vineyard- 66% Etherington, 26.5% Shoreline, clones 214, 327, 7.5% Quarry Rd., clones unknown

Harvest Date- Oct. 22 - 29, 2014; Sugar- 23.1^o Brix; Alc./Vol. 13.5 %

A 14-day maceration was followed by gentle pressing and aging for 18 months in predominantly older French, Hungarian and American oak barriques. Full Malolactic fermentation was completed in barrel.

2013 Niagara Escarpment, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 100% Beamsville Bench

100% Cave Spring Vineyard- 83% Etherington, clones 214, 327, 17% Quarry Rd., clone unknown

Harvest Date- Oct. 28 - 30, 2013; Sugar- 23.4^o Brix; Alc./Vol. 14.5 %

Following a 12-day maceration in tank, about one-third of the partially fermented must was bled un-pressed or 'free-run' into barriques to finish fermentation. The remaining two-thirds completed fermentation in tank, after which it was gently pressed and transferred into barriques. Both lots underwent 100% Malolactic Fermentation in barrel and remained in barrel for 15 months, using a mix of 40% French, 35% older Hungarian and 25% American oak. Overall, 25% of the barrels were new.

2015 Beamsville Bench, Estate, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 100% Beamsville Bench

100% Cave Spring Vineyard- 55% Shoreline, 45% Etherington, clones 214, 327.

Harvest Date- Oct. 22 - 23, 2015; Sugar- 24.5^o Brix; Alc./Vol. 14.9%

Following a 14 day maceration, the wine was gently pressed and transferred into a mixture of 500 L puncheons and 225 L barriques where it remained for 16 months, using a mix of 48% Hungarian and 52% French oak. Overall, 32% of the barrels were new. Full Malolactic Fermentation was completed in barrel.

2013 Beamsville Bench, Estate, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 100% Beamsville Bench

100% Cave Spring Vineyard- 65% Etherington, clones 214, 327, 35% Quarry Rd, clone unknown

Harvest Date- Oct. 28 - 30, 2013; Sugar- 23.8^o Brix; Alc./Vol. 14.5%

Following a 14 day maceration, the wine was gently pressed and transferred into a mixture of 500 L puncheons and 225 L barriques where it remained for 13 months, using a mix of 64% French, 20% older Hungarian and 16% American oak. Overall, 20% of the barrels were new. Full Malolactic fermentation was completed in barrel.

FLIGHT #4 – The Kids don't get it !

2016 Cabernet Franc by Colchester Ridge Estate Winery

100% LENS fruit harvested 10th November 2016.

Crushed directly to tank and inoculated; pressed after 23 days. MLF and *élevage* in 2-5yr old French and American oak barrels, racked after 8months. The fruit and wine saw no enzyme, tannin or fining to preserve primary fruit character. Available at Vintages and the winery. 316 cases.

2016 Niagara Peninsula, Equus Series, Cabernet Franc, Magnotta Wines

271 Chrislea Road, Vaughan, L4L 8N6 905-738-9463 Web: magnotta.com

Grapes mechanically harvested at a minimum 22.0° brix. After a couple of days of cold maceration, grapes are inoculated with a special type of yeast that's suitable to the varietal's character. Fermentation conducted at 28-30°C in temperature controlled, stainless steel fermenters over a period of 7 days. After pressing, wine naturally underwent malolactic fermentation in the tank, followed by cold stabilization and aging in stainless steel for 10 months over French oak to extract additional flavors before bottling. 13.0% alcohol/volume

2016 Niagara Peninsula, Cabernet Franc, Trius Winery

1249 Niagara Stone Road, Niagara-on-the-Lake, 905-468-3201 Web: triuswines.com

The 2016 Trius CF was all machine harvested and fermented in large stainless steel tanks for 7 days. The wine then spent 7 months with French and American oak before bottling in June, 2017. Grapes were harvested from predominantly growers in NOTL with a small component of APL-owned fruit. The hot 2016 growing season provided the perfect template to extract maximum colour and tannin due to lower than average yields. 13 % alc, \$15.95, 7000 cases made.

2015 Private Reserve Cabernet Franc, Peller Estates Winery

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: peller.com

A blend of vineyards with fruit coming from Carlton Farm and Lawrie vineyards. The favourable fall weather allowed for extended hang time for this fruit. Machine harvested, destemmed and gently crushed, MLF completed in barrel and aged in both French and American oak for 12 months.

2015 Niagara-on-the-Lake, Decant, Cabernet Franc, Stratus

2059 Niagara Stone Road, Niagara-on-the-Lake, 905-468-1805 Web: stratuswines.com

HARVESTED: November 17, 2015 BRIX AT HARVEST: 25.6 TONNES PER ACRE: 1.3 COOPERAGE: 578 days in French oak | 50% new Unfiltered and Bottled with Lees. The wine bottle boasts a deconstructed, stratified design reflecting the geological complexity of the soils from which the wine is grown... This layered glass creates a slip-resistant handle and further acts as a decanter for the naturally forming sediment from leaving the wine unfiltered and in contact with the lees.

2014 Niagara-on-the-Lake, Decant, Cabernet Franc, Stratus

2059 Niagara Stone Road, Niagara-on-the-Lake, 905-468-1805 Web: stratuswines.com

HARVESTED: November 20, 2014 BRIX AT HARVEST: 23.3- TONNES PER ACRE: 1.5 COOPERAGE: 571 days in French oak | 100% new Unfiltered and Bottled with Lees. The wine bottle boasts a deconstructed, stratified design reflecting the geological complexity of the soils from which the wine is grown... This layered glass creates a slip-resistant handle and further acts as a decanter for the naturally forming sediment from leaving the wine unfiltered and in contact with the lees.

2014 Chinon, Domaine René Couly, France

Cabernet Franc from the Chinon region are among the finest reds produced in the Loire. Known locally as 'Breton', Cab Francs from Chinon are typically quite supple and have a distinct green pepper note mixed in among the red raspberry and cherry tones. These wines often suggest a graphite-tinged minerality. A nice match for a meaty stew, particularly one featuring lamb.

FLIGHT #5 – WINE OPTIONS - No Dress Rehearsal

2016 Niagara Peninsula, Cabernet Franc, Cave Spring Cellars

3836 Main Street, Jordan 905-562-3581 Web: cavespring.ca

Origin: 60% Beamsville Bench, 22% Lincoln Lakeshore, 19% Four Mile Creek

60% Cave Spring Vineyard- 32% Etherington, 14% Homefarm, 11% Shoreline, clones 214, 327, 3% Quarry Rd., clone unknown Harvest Date- Oct. 18 - Nov. 1, 2016; Sugar- 22.8° Brix; Alc./Vol. 13.5 %. A 14-day maceration was followed by gentle pressing and aging for 11 months in predominantly older French, Hungarian and American oak barriques. Full Malolactic Fermentation was completed in barrel.

2016 Cabernet Franc, VQA Niagara Peninsula, Fielding Estate Winery

4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 www.fieldingwines.com

Fermented and kept on skins for a total of 3-4 weeks in stainless steel, each lot of Cabernet Franc was kept separate in the winery and then assembled after aging for just over one year in French oak (approximately 25% new). Bottled without fining or filtration.

2014 Oldfield Reserve, Tinhorn Creek, Okanagan Valley, British Columbia

537 Tinhorn Creek Rd., Oliver, BC 250-498-3743 Web: tinhorn.com

Soft ruby red colour. The nose is sweet, with dried cherries, fresh plum and cocoa powder. The French oak gives subtle spicy notes of vanilla bean and clove. Palate has impeccable balance of power and elegance with a perfect harmony of fruit and oak spice. The wine has great Cabernet Franc typicity with soft red fruits and slight herbal edge. Will evolve well in the cellar but is drinking very well right now.

2016 Niagara-on-the-Lake, Decant, Cabernet Franc, Stratus

2059 Niagara Stone Road, Niagara-on-the-Lake, 905-468-1805 Web: stratuswines.com

HARVESTED: November 16, 2016 BRIX AT HARVEST: 25.0 TONNES PER ACRE: 2.1 COOPERAGE: 513 days so far in French oak | 40% new Unfiltered and Bottled with Lees. The wine bottle boasts a deconstructed, stratified design reflecting the geological complexity of the soils from which the wine is grown... This layered glass creates a slip-resistant handle and further acts as a decanter for the naturally forming sediment from leaving the wine unfiltered and in contact with the lees.

2015 Niagara Peninsula, The Chestnut Tree, Cabernet Franc, Sue-Ann Staff Estate Winery

3210 Staff, St. Catharines, 905-562-1719 Web: sue-annstaff.com

Cabernet franc was hand harvested and berry selected exclusively from the estate vineyard in Jordan, ON, sub-appellation 20 Mile Bench. 10 year old vines grown on thin clay soils with escarpment limestone rock beneath. 2015 – a warm summer with very little crop due to a very cold winter provided small concentrated berries. Winemaking Data: cool fermented with yeast specialized to metabolize malic acid and hand plunged twice daily for 12 days. A total of 30 days on skins with continued hand plunging daily. 100% malolactic in oak. 50% French, 50% American with 60% of the barrels being new. Aged 22 months in barrique. Alcohol: 13.1%; RS: 4 g/L; pH 3.62; TA 5.9 g/L. Bottled Sept. 2017

Theme for 2019: A Riesling for every reason
Tasting will include sparkling and Icewine



Brock University

Go to www.brocku.ca/ccovi/ for complete listings of upcoming speakers, events and what's new at CCOVI