



2010 CABERNET FRANC



VINTAGE REPORT

2010 began with a relatively mild winter and lower than usual precipitation.

Bud-break occurred one to two weeks early across the region, allowing for a positive start to what turned about to be a fantastic year. Warmer than average temperatures endured throughout the spring and promoted great growth without being too hot to shut down the vines.

Hot conditions prevailed throughout the summer with occasional bursts of high rainfall.

Veraison was approximately one week early in some varieties such as Malbec, Gamay, Gewürztraminer and Chardonnay. Diligent leaf removal and fruit-thinning throughout the vineyard, combined with these ideal growing conditions, allowed for highly concentrated, healthy fruit and a slightly earlier harvest.

Following the heat of summer, temperatures swung unusually low in the late fall and the grapes for our Icewine Red were harvested on December 14.

TASTING NOTE

The expressive nose is one of intense black cherry, tobacco leaf, and pencil shavings. With a full 19 months in French cooperage, the palate is rich and giving, with ripe but firm tannins that speak to the warm vintage of 2010, and give great structure to support all the ripe dark fruit. The finish is extremely long lasting.

GRAPE VARIETY

Cabernet Franc

VITICULTURE

Harvest: November 15–16, 2010
Brix at Harvest: 27.0°

APPELLATION

VQA Niagara-on-the-Lake
Vineyard Origin: Stratus Vineyard

COOPERAGE

578 days in 31% new French oak

DATA AT BOTTLING

Alcohol: 13.5%
Residual Sugar: 2.5 g/L
Titratable Acidity: 7.20 g/L
pH: 3.78
Dry Extract: 36.5 g/L

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