



## 2012 CABERNET FRANC



### VINTAGE REPORT

The winter of 2012 was warmer and drier than in previous years with vine development starting very early in the season. An extremely warm March was followed by significantly cooler temperatures and frost in April. While devastating for many of our neighbouring tender fruit growers, our vineyard buds had not yet “woken” to spring when the frosts hit and the crop thankfully did not suffer. Bud break did occur about 16 days earlier than usual which extended the length of the growing season. Summer temperatures continued to be above average with July being much drier than normal. Overall, the hot, dry climate resulted in the best growing season for Stratus to date and provided flawless fruit for an impressive lineup of wines.

### TASTING NOTE

2012 was an outstanding red wine vintage and our three blocks of Cabernet Franc were hand-harvested the first week of November. After resting for 20 months in 52% new French oak, the resultant wine brings aromatics of dark cherries, mocha, black plum, with hints of graphite and cigar box spice. The full and expressive palate is one of luscious black fruit with a serious depth of flavour. This intense and ripe fruit core is supported by chocolate-like tannins and assertive acidity, leading to a rewardingly savoury and sustained finish.

### GRAPE VARIETY

Cabernet Franc

### VITICULTURE

Harvest: November 2–8, 2012  
Brix at Harvest: 25.1°

### APPELLATION

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

### COOPERAGE

595 days in French Oak –  
52% new barrels

### DATA AT BOTTLING

Alcohol: 13.6%  
Residual Sugar: 0.2 g/L  
Titrateable Acidity: 6.08 g/L  
pH: 3.85  
Dry Extract: 32.9 g/L

S T R A T U S   V I N E Y A R D S  
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