

2015 EXCLAMATION CABERNET FRANC



Tasting Notes

An example of honest and authentic moderate climate Cabernet Franc, produced with fruit from an exceptional vintage. This wine showcases aromatics in the form of blackberry jam, fresh mint leaf, black pepper, cooked blueberry, black cherry, sweet tobacco (similar to Oscuro Cigars), ripened plum and blackcurrant, with a subtle undertone of butter, courtesy of malolactic fermentation. Once allowed to breathe, notes of leather and cedar become more pronounced, suggesting potential tertiary aromatics. The palate mirrors the nose, with notable flavours of black cherry and blackberry, alongside butter and toasted almond, with a hint of dark chocolate on the extended finish. Acid and tannin profile balance quite well, and with bottle maturity, this wine will reveal tertiary characteristics and primary fruit development.

Vintage and Terroir

The 2015 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains, leading to a slightly warmer than average summer. Established French varietals in the Niagara Peninsula had no issue with the lack of precipitation it fared quite well. 2015 represented a typical summer in Niagara, known for developing good, if not great fruit and acid characteristics in still and sparkling wines.

Soil: Queenston red shale, with high deposits of clay, sand and silt
Climate: Lake effect macroclimate allows for greater differences between daytime and nighttime temperatures
Topography: Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

Winemaking

Brix at Harvest: 23.1° C, sourced from 10 vineyards, within the Niagara-on-the-Lake sub-appellation
Fermentation: Open-top stainless steel bins, with punch down once per day for 4 weeks
Oak Treatment: 100% aged for 24 months in used and neutral French Oak

Technical information

Appellation: VQA Niagara-on-the-Lake
Blend: 100% Cabernet Franc
Production (L/cases): 1917/ 213
Alcohol: 13.5% ABV
Residual Sugar: 5.1g/L
Total Acidity: 5.9 g/L

Food Pairings: Consider foods that display elements of acidity and saltiness, in order to balance a robust tannic profile, and allow the fruit in the wine to stand out more prominently. Dishes like smoked ham, with a maple mustard glaze, or Applewood smoked chicken wings bring necessary protein to balance tannin, but also salt, in order to heighten fruit and sweetness in this Cabernet Franc. Recipes that focus on meat alternatives, like teriyaki tempeh, or a French dip sandwich that features sautéed Portobello mushrooms in a spicy horseradish mustard, bringing salt, but also umami flavours, that perceptively make wine drier and appear more bold and earthy.

Cellar capacity: Now till 2025+
Service: 15-18° C (if drinking prior to September 1, 2018 full bottle decant for 3+ hours)
Availability: Winery/ Online (www.pillitteri.com/) Licensed Restaurants