

2015 RISERVA FAMIGLIA  
APPASSIMENTO  
CABERNET FRANC

**Tasting Notes**

This wine has tertiary development and body, all without losing primary fruit. This vintage of Cabernet Franc is an atypical example of Niagara still red wine, created from typical vintage-classified Niagara fruit. Aromatics showcase notes of black cherry, blueberry compote, crushed black peppercorn and mint leaf, with subtleties of vanilla extract. Once aerated, notes of clove and an understated sweet tobacco (Hoyo de Monterrey) develop, suggesting complexity. The palate mirrors the nose, but focuses on peppercorn, intertwined with black fruit, juniper and “earthy” tones. Acid is very well balanced with tannic profile, allowing for fruit to shine, but once swallowed, gives way to gripping back palate. Malolactic conversion, lees contact and oak maturity help lift the extended finish, where toast, creamy texture and cocoa nibs take over from fruit. When pairing with food, gravitate toward options rich in protein, acid and salt, in order to balance tannin and increase perceived fruitiness of the wine. Consider a pan seared strip steak with thyme and garlic, mature cheeses (i.e. aged gruyere) or a fall harvest vegetable stew with smoked sausage.

**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.

**Viticulture**

The “Riserva Famiglia” title is only given to wines produced in the best vintage years, which have passed a rigorous tasting panel. Made in the traditional appassimento style, vine-dried for 4 weeks past traditional still-wine harvest dates, and then rack-dried in a single layer for 26 days. Forced air circulation in the tobacco kiln allows the fruit to slowly dry, thereby not unbalancing organics, and giving the potential to create a textured and complex palate profile.

Yield (tonnes):	2.5 tonnes/acre (6 tonnes/ha)
Yield (litres):	1500 L/ acre (3700/ha)
Trellising:	Pendelbogan
Age of Vines:	20+ year
Vine Density:	1210/acre (300/ha)

**Winemaking**

Harvest date:	28/10/2015
Brix at Harvest:	27.2°
Fermentation:	Open-top stainless steel bins, with punch down twice per day for 4 weeks
Oak Treatment:	2 years in new French oak barriques

**Technical information**

Appellation:	VQA Niagara-on-the-Lake
Blend:	100% Cabernet Franc
Production (L/cases):	2460 cases (6 bottle)
Alcohol:	16.0% ABV
Residual Sugar:	5.3g/L
Total Acidity:	5.7 g/L

Cellar capacity:	Now till 2027
Service:	15-18° C
Availability:	Winery/ Online ( <a href="http://www.pillitteri.com">www.pillitteri.com</a> )