



*Beautifully crafted artisanal wines.
Made with care beneath the stars.*

Our 2012 Cabernet Franc opens with ripe cherry, violets and chocolate aromas. On the palate you will experience maraschino cherry, vanilla and dark chocolate. This wine is rich, full-bodied with great balance and a long finish. Enjoy with a local charcuterie platter, grilled beef ribs or a traditional cassoulet.

750 ml / 13.4% alc./vol. RED WINE / VIN ROUGE

Visit and enjoy our wines!
3100 Glen Road
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CALAMUSWINES.COM
43.1303 N 79.3788 W



Product of /
Produit du Canada
Contains /
Contient Sulfites
54-WL-667



2012 Cabernet Franc

UPC	693550000936
Bottling Date	April 22, 2015
Release Date	Not yet released
Price	\$23.20
Vintage	2012
Vineyard	Bartlett Creek, Falls vineyard
Appellation	Niagara Peninsula
Soil Type	Clay /loam
Age of Vines	2000, 2002
Varietal/Blend	100% Cabernet Franc
Quantity Made	175 cases
Harvest	October 2012
Vinification	Aged 26 months in French oak barrels
Alcohol Content	13.4%
Sugar Content	5.5 g/L
LCBO #	
Tasting Notes:	
Colour	Dark garnet
Aroma	Ripe cherry, violets and chocolate.
Palate	Maraschino cherry, vanilla and dark chocolate. Full-bodied with a long finish.
Food Pairing	Charcuterie platter, grilled beef ribs, or cassoulet.
Serving Temperature	Room temperature or cellar cool
Cellaring	Drink now to 2022
Awards	Gold —Royal Agricultural Winter Fair Wine Awards 2015 Honours —Intervin 2015
Notable reviews	Rick Van Sickle: 90 points A well-done, varietally-correct Cab Franc with a nose of cassis, raspberry, currants, mulled herbs and mocha-cinnamon spice. It has decent tannic structure, kirsch-raspberry fruits, touches of tar and licorice and rich spices. Lovely.