



# calamus

ESTATE WINERY

*Beautifully crafted artisanal wine,  
made with care beneath the stars*

**2013  
CABERNET FRANC**  
VQA / NIAGARA PENINSULA / VQA  
RED WINE / VIN ROUGE

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Enticing aromas of white pepper and eucalyptus, make this Cabernet Franc a perfect partner for savoury stews, and the lively acidity and cinnamon notes pair well with rich foods such as cassoulet. French oak aged for more than 3 years, this wine will impress for years to come.

750 ml / 13.5% alc./vol.  
RED WINE / VIN ROUGE  
CONTAINS / CONTIENT SULFITES  
PRODUCT OF / PRODUIT DU CANADA

3100 GLEN RD / JORDAN  
ONTARIO CANADA L0R 1S0  
CALAMUSWINES.COM  
43.1303 N 79.3788 W



54-WL-667



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### 2013 Cabernet Franc

<b>UPC</b>	693550001131	<b>Tasting Notes:</b>	
<b>Bottling Date</b>	March 2, 2017	<b>Colour</b>	Ruby red
<b>Release Date</b>	March 2, 2017	<b>Aroma</b>	Ripe plum, chocolate, vanilla
<b>Price</b>	\$19.95	<b>Palate</b>	Ripe Cherry, chocolate, youthful tannins
<b>Vintage</b>	2013	<b>Food Pairing</b>	
<b>Vineyard</b>	Niagara Peninsula	<b>Serving Temp.</b>	12-14 ° C (54-57 ° F)
<b>Appellation</b>	Niagara Peninsula	<b>Cellaring</b>	At least 3-6 years
<b>Soil Type</b>	Clay / loam	<b>Awards</b>	<b>Double Gold</b> - Great American Int'l Wine Competition 2017
<b>Age of Vines</b>	2000	<b>Notable reviews</b>	
<b>Varietal/Blend</b>	88% Cabernet Franc 7% Cabernet Sauvignon 5% Merlot		
<b>Quantity Made</b>	175 cases		
<b>Harvest</b>	Oct. 2013		
<b>Vinification</b>	French oak barrels		
<b>Alcohol Content</b>	13.5%		
<b>Sugar Content</b>	3 g/l		
<b>LCBO #</b>	N/A		

Updated March 9, 2017, Award Mar 23, 2017