



### Harvest Specifications

Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Nov 2	23.0°	5.5	3.43	100%

### Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
14.0%	5.0	3.68	<2.0 g/L	205 cases

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions. We achieved very good ripeness and what we would call classic qualities of aroma, flavours and structure for this variety. Cabernet Franc is what I (Ron Giesbrecht) refer to as the honest broker grape, never trying to – or able to, hide what came before. If the season was cool, then the aromas, flavours and structural elements will indicate these effects by making a wine that can still be lovely – but are then somewhat more herbal, bright and red-fruit oriented with lighter tannins.

But we experienced a 2020 growing season and harvest period that was warm and dry, thus tending more to black-fruits, greater tannic structure and softness. These things are ‘baked in’ at harvest and the winemaker’s role is to accept the grapes at their peak, and work with the best promise that the vintage offers. Some grape varieties allow for some ‘cosmetic changes’ applied by the winemaker to mold the wine to seem more consistent or less connected to the vintage conditions – but as I say – Cabernet Franc is the honest broker that will never lie. Franc means straightforward honesty, so the grape is very well named.

Although blending and creation of happy symbiotic wines from several varieties is a clear desire for us, it is also often that we want the singular attributes of a wine like this to shine alone. Few wine-lovers

familiar with Niagara wines would dispute the adoption of Cabernet Franc as a regional mainstay, both in blends and as a stand-alone variety.

Fermentation in stainless steel was warm and even with an extended skin contact period of 30 days that brings effusive bramble fruit, excellent density/concentration and long, broad, mocha/munchy texture. Then 24 months in mainly French oak (about 20% new), has rounded, framed and evolved this to be a true beauty. Definitely a cellar candidate but we expect it to be very approachable upon release – expected pre-Christmas 2023.

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