



wine

# CABERNET FRANC ICEWINE

vintage

## 2022

varietals

100% Cabernet Franc

tasting notes

This exquisite dessert wine reveals a deep ruby hue and a captivating bouquet of ripe red berries, black currants, and subtle notes of cherry. On the palate, the wine unfolds with into a blend of sweet, concentrated fruit flavours, including raspberry and plum, complemented by a hint of spice.

food pairing

Pairs well with decadent desserts such as dark chocolate truffles, berry tarts, or a classic crème brûlée.

growing season & harvest

The 2022 growing season was characterized by ideal conditions for Cabernet Franc in our Niagara vineyards. A mild spring and warm summer allowed for even ripening of the grapes, with cool nights. The grapes were carefully monitored, and the decision to harvest for Icewine was made when the fruit reached optimal ripeness, in late autumn. Harvesting during the frost ensured that the grapes were naturally frozen on the vine, concentrating sugars and flavours.

| ALCOHOL | SUGAR   | TA       | PH   |
|---------|---------|----------|------|
| 11.5%   | 168 g/L | 8.46 g/L | 2.94 |

**LAKEVIEW**  
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