

# 2007 CABERNET FRANC ICEWINE ESTATE BOTTLED VQA – NIAGARA-ON-THE-LAKE



## PAUL BOSCH'S WINEMAKER'S NOTES

Red Icewine is a rare product and I believe no other has the bold colour of our Cabernet Franc Icewine. The rich ruby-crimson heralds the bold and distinctive flavour we have been able to achieve with this wine. You will be able to tell this is Cabernet Franc by the aromas of cassis and cedar but there are also layers of complexity with cranberry and strawberry notes. On the palate the balancing acidity keeps the sweetness in check so you experience a mouthful of flavor, not just sugar. This is a unique and explosive wine unlike anything else you have tasted.

## MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

Cabernet Franc has acclimatized extremely well to the Niagara Peninsula so it is a good candidate to make into Icewine. We tend these blocks of Cabernet Franc like the others carefully managing the yields and of course keeping the bunches clean by removing any berries at the first signs of breakdown. Then we wait. And in late January, when the temperature dropped to -13°C we hand-harvested the bunches by the light of the moon.

## MICHÈLE BOSCH'S FOOD PAIRINGS

Icewine can be a challenge to pair with food. Generally you want to find a dish that matches the intensity and sweetness of the wine. Cabernet Franc Icewine is a fun pairing exercise because it has so many wonderful flavours to compliment. A simple but decadent dessert would be New York cheesecake drizzled with a reduction of the Cab Franc Icewine and of course a glass of the wine on the side. I also think this is the only Icewine that works with chocolate. Think about the most velvety chocolate fudge cake with a fresh strawberry compote between the layers. That's what I call dessert!

## ACCOLADES

*"CdC's first ever Franc Icewine is pure gold – cuvee gold that is, winning the top spot. It explodes with red fruits: strawberries, cherries and guava with a milk chocolate undercurrent. Full-bodied with an oh-so-long and seductive finale. Drink it with chocolate fondue or a plain cheesecake, as the wine will work as the fruit coulis. 92 pts."*

Tidings, July/August, 2010

## AWARDS

Cuvée, February, 2010 – **Gold Award**

## TECHNICAL NOTES

HARVEST DATE	January 20, 2008
ALCOHOL	9.5%
BRIX AT HARVEST	46.5°
PH	3.35
TOTAL ACIDITY	7.90
CASES PRODUCED	473
SUGAR CODE	24
PRICE	\$75.00 / 375ml

**"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"**

– THE BOSCH FAMILY