



Ontario **CABERNET FRANC**

Cabernet Franc benefits from Ontario's cool climate, ripening earlier than its relative, Cabernet Sauvignon. This early ripening helps avoid fall rains, allowing the grape to reach optimal maturity and express its vibrant acidity and herbaceous notes. Although disease pressure can be an issue in humid conditions, careful vineyard management and site selection ensure balanced, high-quality wines. Regions like the Niagara Peninsula, Prince Edward County, and Lake Erie North Shore provide distinct characteristics that allow Cabernet Franc to flourish.

HARNESSING ONTARIO'S TERROIR

Ontario winemakers use a combination of traditional and innovative techniques to craft exceptional Cabernet Franc wines:

- **In the vineyard:** Site selection and canopy management are crucial to showcasing Cabernet Franc's full potential. By ensuring proper sunlight and airflow and timing the harvest to perfection, winemakers create wines that reflect the terroir and vintage.
- **In the cellar:** Gentle handling of the grapes and cooler fermentation temperatures preserve the grape's fresh fruit character and bright acidity.

Learn More

Every decision, from vineyard to bottle, aims to create a wine that truly reflects the Niagara Peninsula terroir and the unique character of Ontario Cabernet Franc.

CHARACTERISTICS

Black-skinned variety

Produces medium-bodied red wines with bright acidity, and herbaceous notes

Ripens earlier than its relative, Cabernet Sauvignon

CHALLENGES

Disease pressure that can lead to fungal issues

Frost from Ontario's cold climate can harm the vines

Weather variation, which can impact the character and quality of the grapes