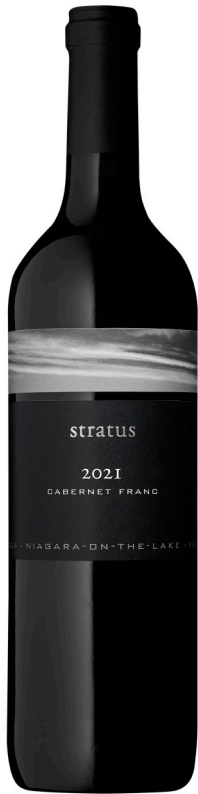


2021 STRATUS CABERNET FRANC



VINTAGE REPORT

Defined by highly variable weather, 2021 was unpredictable from start to finish. The year started with warmer than average January temperatures. Spring settled into predictably seasonal temperatures and generally dry conditions – a great start to the growing season. As the summer progressed, hot and dry conditions prevailed. Despite unexpected scattered rain and severe thunderstorms at the end of the month, extreme heat and drought were the predominant challenges faced in August. Unstable weather in the Fall presented challenging harvest conditions. Rain and humidity at inopportune times required a strategic approach to picking grapes at their peak. Many of the red varieties were harvested at the tail end of November and in early December.

TASTING NOTE

The savoury nose shows top-shelf umami notes of black olive tapenade and smoked pepper wrapped around a core of exuberant black cherries and mulberries with hints of nutmeg, vanilla bean and red licorice. After 15 minutes, the cherry component is even more expressive.

On the palate, the black cherry fruit is juicy and seductive, with good mouthfeel taking the fruit into the already plush midpalate, adding a textural touch not unlike cocoa nibs. The finish already shows good length and weight, adding an intriguing whisper of Amaro spices.

GRAPE VARIETIES

Cabernet Franc

VITICULTURE

Harvest: November 27

Brix at Harvest: 25.75°

APPELLATION

VQA Niagara-on-the-Lake

Vineyard Origin: Stratus Vineyards

COOPERAGE

655 days in neutral French oak

DATA AT BOTTLING

Alcohol: 13.6%

Residual Sugar: 0.5 g/L

Titrateable Acidity: 6.86 g/L

pH: 3.66

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