



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2019
Varietal	100% Cabernet Franc
Sugar (g/L)	3.0 g/L
Alcohol	12.5%
Brix at Harvest	20.7
Aging	16 months in French oak, 30% new
Production	400 cases
Vineyard	South Bay

FOOD PAIRINGS

Grilled veggies - eggplant, peppers, courgette, onions

Meats such as Italian sausage burgers, lamb chops or spiced roast beef

Sauces - pesto & peppers, rosemary mint or peppercorn, fennel and mustard sauce

Cheese- Sharp cheddar, smoked gouda

SERVING TIPS

Drinking very nicely in 3+ years

2019 OLD VINES SOUTH BAY CABERNET FRANC

TASTING NOTES

FRANC-LY SPEAKING

Vividly dark ruby. Here is a captivating chorus of scents. Leading off in the front isle: black fruit (plum, cherry, current) backed up by red berry fruit. A full-on tannic structure, youthful in nature suspended by recurring red berry jam. A two- hour aeration suggested.

Un nez complexe qui en premier lieu développe des arômes de fruits noirs (prune, cerise et cassis) puis se dégagent des fruits rouges tout en légèreté. Une structure tanique encore jeune qui laisse des saveurs de fruits rouges confiturés s'exprimer avec le temps. Bien aérer avant de consommer.



\$35