



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2020
Varietal	100% Cabernet Franc
Sugar (g/L)	3.0 g/L
Alcohol	12.5%
Brix at Harvest	20.5
Aging	Stainless Steel, 12 hours on skins
Production	1620 cases

FOOD PAIRINGS

Garlic & olive bases - tapenade on crostini, pissaladiere

Tomato based recipes - penne roasted eggplant with tomato basil sauce.

Grilled fish, pork or lamb - lamb brochettes with grilled peppers and onions, char-grilled prawns with aioli.

Variety of salads and tarts

Cheese - goat, feta, haloumi

CELLARING TIPS

Enjoy now!

2020 GETAWAY ROSÉ

TASTING NOTES

SUMMER SPLASH IN A GLASS

With a translucent Grenadine colour, look for tart, forest berry fruit (cranberry, strawberry), candied orange and a hint of mandarin. On the palate: a swath of zesty citrus, rhubarb and recurring red berry fruit. Serve well chilled for a shock of refreshment.

D'un couleur pâle grenadine, ce vin présente un nez aux arômes de fruits des bois (canneberge, fraise), d'oranges confites et une touche de mandarine. En bouche, des saveurs de rhubarbe et de baies rouges avec un zest d'agrumes. A servir très frais!

AWARDS & ACCOLADES

Vintage	Award
2018	Silver - National Wine Awards
2017	Silver - National Wine Awards Gold - All Canadian Wine Championships
2016	Silver - National Wine Awards
2014	Silver - National Wine Awards
2012	Bronze - National Wine Awards
2009	Bronze - Artevino Wine Awards



\$20

