



Bricklayer's
ESTATE WINES

The cornerstone of
well-crafted wine.



Bricklayer's Predicament

CABERNET FRANC

VITICULTURE

VQA Designation: Ontario
Brix at Harvest: 20.8

VINIFICATION:

Fermentation: Stainless steel tanks / Barrel
Aging: 10 Months
Blend: Cabernet Franc 90% • Cabernet Sauvignon 10% •
Residual Sugar: 6 g/L
Sugar Coder: 1
Alcohol Content: 12%
Production: 780 cases
Winemaker: Allison Christ

PRODUCT DESCRIPTION:

Bricklayer's Predicament wines showcase the best of Ontario wines. By combining the best varietals grown in our unique region of Lake Erie North Shore with others throughout the province, our winemaker is able to achieve a more intense and delicious tasting wine by bringing out the best in each varietal.

Colour: Garnet
Taste: Expressive, medium-bodied wine with flavours of cherry, black currant, pepper, and vanilla, with soft tannins and a dry finish.
Food Matches: Roast Chicken, grilled beef or soft cheese
Serve at: 16° - 18°C

OTHER INFORMATION

Stelvin closure – 750 ml Item #32201
Stelvin closure – 1.5 L Item #32210

