

THE  
GRANGE  
*of*  
PRINCE  
EDWARD



**Winemaking Notes:**

Field sorted, destemmed. Fermented for two weeks with twice-daily pump over for elegant extraction. Matured for ten months in barriques: 80% neutral French, 10% new French and 10% new American oak.

**Vintage Notes:**

The harvest in Prince Edward County was characterized by dry, warm weather in September and October, which accelerated sugar accumulation and allowed for full ripening. The sunny, bright days were ideal for the development of high-quality fruit.

**Marlise Ponzo**

**marlise@grangeofprinceedward.com**  
**416-435-9940**

# 2024 Estate Cabernet Franc

VQA Prince Edward County  
\$32 Retail  
\$27.20 Licensee

*\*Pricing is exclusive of bottle deposit and tax.*

**13.5% alc./vol.**

**RS 1.5 g/L**

**PH 3.71**

**225 cases produced**

**Stelvin Closure**

**Brix at Harvest 23.5**

**Vineyards - Grange Estate: Northfield Block**

**Harvest Date: October 16, 2024**

**Release Date: November 1, 2025**

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Made with Estate grown grapes from our Northfield Block, this elegant Cabernet Franc boasts rich blackberry and sweet dark cherry intermingling with savoury roasted red pepper notes, leather and mocha. A leaner mid-weight, mineral driven expression with fresh acidity balanced by beautiful ripeness of fruit that is typical for the varietal in The County. A wine that speaks clearly of the exceptional terroir here on the farm.

*Our Estate Vineyard is situated across 100+ acres of diverse natural lands. The 5 vineyard blocks cover an area that is varied in soils, ecology, and even weather - offering a unique terroir which influences our wines' range of character and complexity. our Estate Series wines are crafted from our grapes picked from multiple blocks across the property.*