

Gibson
family
group



TWO SISTERS VINEYARDS

Blanc de Franc

VINTAGE: 2017

GRAPE(S): Cabernet Franc

COUNTRY: Canada

APPELLATION: Ontario, Niagara River VQA

VINEYARD: Estate

SUGAR: 6 g/L

ACIDITY: 9 g/L

ALCOHOL: 12.7%

STYLE: Crisp and fresh

FOOD PAIRINGS: Aperitif, oysters, light appetizers.

THE DOMAINE: Established more than a decade ago and awarded “Best Small Winery in Canada” by the National Wine Awards, two sisters, Angela Marotta and Melissa Marotta-Paolicelli have created a gorgeous estate producing super-premium and luxury wines in Canada. Settling in the Niagara region, particularly Niagara-on-the-Lake, the Marotta family winery reflects their passion to bring people together over Italian food, pristine Bordeaux style wines and culture. Taking a non-interventionist approach, winemaker Adam Pearce is dedicated to drawing on the unique soil composition and terroir on the estate. The first of its kind, estate grown Blanc de Franc sparkling, showcases Ontario at its finest, while their elegant whites, sourced from leading vineyards in the cooler, mineral-rich Niagara Escarpment Benchlands highlights the delicate and delicious nature of our VQA. The complex estate red Bordeaux varieties from the warm Niagara River sub-appellation, rivals its French counterpart. Angela and Melissa’s motivation and commitment to excellence is evident in every wine produced. Along with Adam’s expertise and meticulous approach to winemaking, Two Sisters Vineyard represents the best of Ontario, proving once again there is no place like home.

VITICULTURE AND VINIFICATION: Fermentation in 89% Stainless steel and 11% neutral oak. Made in the Traditional Method or Méthode Champenoise, it was created from 100% estate-grown Cabernet Franc. As there was no skin contact, the wine is a very light straw in color. For this release, the bottles were disgorged after 522 days on lees. Subsequent releases of this vintage continue to age on the lees. There was no addition at dosage, as only the same wine was used to replace the lost volume.

VINTAGE DETAILS: According to VQA Ontario, the rainy summer had moderated expectations for harvest, but a hot, sunny and dry September gave the grapes in all three growing regions abundant opportunity to ripen and fully develop their flavours. Conditions during harvest were ideal across the province. October continued to be warm and dry allowing for ripening of later maturing varieties and harvest proceeded into November, with processing as late as the third week. On the heels of the regular harvest, temperatures dipped below -8 C in mid-December, allowing the harvest of grapes destined for Icewine to begin.

TASTING NOTE: Traditional method sparkling with an elegant, fine mousse. Brilliantly crisp and fresh with ripe lemon, green gooseberry, white raspberries and cranberries. Amazing texture and mouthfeel.

PERSONAL NOTES: