

2005 CABERNET FRANC
ST. DAVID'S BENCH VINEYARD
VQA – ST. DAVID'S BENCH



PAUL BOSCO'S WINEMAKER'S NOTES

Château des Charmes Cabernet Franc, St. David's Bench Vineyard undergoes temperature-controlled fermentation and is aged for one year in French oak barrels. It is a ruby coloured, complex wine with flavours of raspberry and pipe tobacco. Although this wine is ready to drink, it will continue to develop in the bottle for 5 – 10 years.

ACCOLADES

"A soon as I smelled this blind I was transported instantly to that small piece of land on the St. David's Bench, year after year CdC picks some of the best CF in the country. The classy wet clay and mineral flavours will satisfy serious Grand Cru St. Emilion fans at less than half the price. This baby is just a baby. So be patient. When: 2012+, decanted, served in your best crystal stems while listening to a Bach cello suite. 90 pts."

– CityBites, May/June, 2009

"Look for a tightly wound nose with intriguing clay-mineral notes mixed with light herbs, fresh violet, vanilla bean and abundant fresh black fruit. Dry, firm, highly concentrated, full-bodied red with complexity – this is built to last. Give this solid mouthful of wine at least 3 to 5 years to come around and hold another decade. 92 pts."

– John Szabo, Wine Access, June/July, 2008

FOOD PAIRINGS

This wine is an excellent match for any red meat or pasta dish.

TECHNICAL NOTES

HARVEST DATE	September 30
ALCOHOL	13.5%
CASES PRODUCED	750
SUGAR CODE	0
LCBO #	453415
PRICE	\$25.95 / 750ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

– THE BOSCO FAMILY