



the
Foreign Affair
winery

Unreasonable
2008

Technical Details

Winemaker: Ilya Senchuk

Harvest: October 22, 2008

Vineyard: Crispino Vineyard

Varietals: 100% Cabernet Franc (100% dried for 163 days)

Winemaking Notes

We tried to see how far we could push the appassimento process by extending the drying to an unreasonable length of time. Hand harvested in late October, 100% of the grapes used in this wine were dried for 163 days! After fermentation, it was aged in French oak for two years.

Tasting Notes

163 days of drying has created a wine that unfolds with layer upon layer of body and complexity. Eucalyptus and herbs provide a subtle back drop to an explosion of blackberry, coffee, fruit-cake and leathery aromas. Cassis, black cherry and freshly turned earth give way to brandy and chocolate flavours, with nuances of smoked meat in the background. Perfectly balanced acidity frames impossibly soft and supple tannins leading to an almost never-ending finish. The depth and intensity of this wine is unbelievable and will only improve with age!

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