



2021



CABERNET FRANC

BC VQA

VINEYARD & VINTAGE NOTES

Our vineyards are rooted on sagebrush covered benchland along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

In June 2021, we recorded the highest temperature (48°C) ever. After the heat wave, the weather cooled down with more than average rain throughout the growing season. Our reds enjoyed nice long hanging time, which helped produce rich and bold flavours. Harvest yields were above average. Our more recently planted Red Rock Vineyard helped grow our grape production and moved us closer to our goal to become 100% Lillooet VQA.

WINEMAKING NOTES

Composition: 95% Cabernet Franc & 5% Cabernet Sauvignon

The grapes were hand-harvested and hand-sorted before they were destemmed and crushed. A 2-day cold soak allowed for optimal fruit extraction before starting fermentation. For colour and flavour extraction, pump-overs were done every 4 hours with fermentation temperatures increasing to 28 degrees for peak extraction. After fermentation, a 9-day post maceration was done on the skins for further colour and fine tannin extraction. The wine aged for 15 months in French oak barrels of which 5% new oak.

TASTING NOTES

An elegant Cabernet Franc featuring an abundance of dark fruit aromas of blueberries, cassis, and blackberries, with a hint of pencil shavings in the background. A medium-bodied wine with a soft mouthfeel and hints of dried herbs and vanilla following through on the palate. Enjoy this wine now, or it can be cellared through 2030. Savour this smooth Cabernet Franc with beef fajitas, or roasted lamb, grilled zucchini and fingerling potatoes with garlic aioli.

TECH SPECS

Alc.: 14.1%
pH: 3.72
TA: 6.8 g/l
RS: 3.5 g/L
Vegan: Yes
Production: 1,029 cases (43 barrels)

AVAILABILITY

Winery direct, select restaurants, retail stores and grocery stores in BC

SKU: 036301
UPC: 626990122005
Winery retail price: \$32.99 ex tax

