



## *Cabernet Franc Reserve*

LILLOOET VQA 2019

Production 190 cases

Winery retail price: \$39.99 ex tax

### ANALYSIS

Alc. 14.0%  
pH 3.72  
TA 5.5 g/l  
RS 3.96 g/l

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,  
grocery stores and restaurants

CSPC: 137604  
UPC: 626990106265

### WINEMAKER'S NOTES

Grapes from select estate vineyard rows were used to craft this wine. The grapes were picked late in the season for optimal ripeness. A combination of extraction techniques was used to develop a deep colour with maximum flavour. Some extended skin maceration after fermentation to add body and structure to the wine. Barrel matured for 15 months in a combination of 40% new oak and 60% neutral oak. 70% were French oak barrels, and the remainder were American oak.

### TASTING NOTES

This Cabernet Franc Reserve features a range of dark fruit including plums and cranberries with earthy, chocolate notes following through. The full-bodied wine expresses juicy tannins with a rich finish on the palate.

A refined Cabernet Franc that is ready to be enjoyed now through 2024. With proper cellaring, you can age this wine until 2026.

Enjoy this versatile wine on its own by the fireplace, or pair with grilled steak, roasted eggplant, and root vegetables.

### ACCOLADES

Silver, 90 points - National Wine Awards of Canada 2022

Silver, 91 points - Decanter World Wine Awards 2022

