



Cabernet Franc

BC VQA 2016

Production 1,061 cases

Winery retail price: \$25.99 ex tax

Chemistry:

Alc. 12.3%
pH 3.69
TA 6.225 g/l
RS 0.94 g/l

Availability: Restricted listing

Winery direct, select fine wine stores,
Save-on-Foods, VQA stores and
restaurants

CSPC: 036301
UPC: 626990122005

Winemakers notes:

Made from 79% estate grown Cabernet franc. 21% of the fruit was sourced from the Similkameen valley. Our Cabernet franc is a blend clones 327 & 214. These two clones were co-fermented. Co-fermentation is the vinification practice of blending two grape batches prior to inducing fermentation. This method ensures that the aromatic/phenolic intensity of both clones are expressed equally (relative to their ratio). After fermentation the "raw wine" was aged in French oak & American oak barrels. The French oak impart bouquets of vanilla-bean & coconut, while the American oak contributes the coffee & toasty notes.

Tasting notes:

Made with grapes primarily from our estate vineyard in Lillooet, our Cabernet Franc is a full-bodied wine with a deep red colour and concentrated flavours of cherries, raspberries and black currants. Pair it with steak or pasta with a rich tomato sauce. This wine is ready to drink now & will peak by 2022. For those with patience and a good wine cellar, it can be aged until 2025.

Awards:

GOLD – BC Lieutenant Governor's Wine Awards 2018

Silver – Pacific Rim Wine Competition 2018

Bronze – Los Angeles International Wine Competition 2018

