



Cabernet Franc Reserve

BC VQA 2016

Production 350 cases

Winery retail price: \$31.99 ex tax

Chemistry:

Alc. 13.0%
pH 3.74
TA 6.38 g/l
RS 1.12 g/l

Availability: Restricted listing

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

CSPC: 137604
UPC: 626990106265

Winemakers notes:

The grapes for this 100% Cabernet Franc were sourced mainly from Fort Berens Estate Winery's vineyard (70%) and Blind Creek Vineyards in the Similkameen Valley. After fermentation and pressing, the wine was aged for 10 months in a variety of French and American oak barrels.

This reserve wine is compiled of our very best Cabernet Franc fractions of 2016. Racking the selected wines from the barrels was done reductively, without exposure to oxygen, by displacing the barrel content with nitrogen. This ensured that all the Cabernet Franc's aromas and bouquets were preserved from barrel to bottle.

The Reserve Tier at Fort Berens is bottled in premium-quality Saverglass bottles. The bottles are sealed with a premium natural cork which, thanks to a special testing process, is guaranteed 100% TCA-free.

Tasting notes:

This elegant Cabernet Franc Reserve has earthy characteristics along with the aromas of cherries, rosemary, and other warm herbs. This full-bodied, well-balanced wine features very soft and ripe tannins, and a long finish. Decant this wine to aerate it and open up the aromas and flavours.

This wine is ready now and will peak by 2025. With proper cellaring, you can age this wine until 2030.

This wine pairs beautifully with lamb, duck, or tomato and basil pizza.

Accolades:

92 points: John Schreiner (Nov 4, 2018)

