



## *Cabernet Franc Reserve*

BC VQA 2018

Production 247 cases

Winery retail price: \$36.99 ex tax

### CHEMISTRY

Alc. 14.1%  
pH 3.77  
TA 6.2 g/l  
RS 2.1 g/l

### AVAILABILITY: RESTRICTED LISTING

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

CSPC: 137604  
UPC: 626990106265

### WINEMAKER'S NOTES

A portion of the Cabernet Franc grapes were left whole cluster on the bottom of the tank while the balance of the grapes were destemmed and left whole berry. This allowed for natural carbonic maceration in the tank. The berries were left to cold soak for 4 days before natural fermentation started. The wine was aged in barrels for 14 months. Then during blending, a small portion of Cabernet Sauvignon was added to provide more depth and complexity.

### TASTING NOTES

Deep ruby in colour, this wine features aromas of ripe plums, raspberry jam, chocolate covered berries, and coffee beans. The palate is bristling with notes of black currants and fresh red berries. Full bodied and highly balanced, it has a good mid-palate weight, and a lengthy finish.

Decant this wine for a couple of hours if you drink now, or ideally cellar this evolving wine until 2021-2026.

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

