



## *Cabernet Franc Reserve*

Lillooet VQA 2017

Production 174 cases

Winery retail price: \$31.99 ex tax

### CHEMISTRY

Alc. 13.6%  
pH 3.75  
TA 6.75 g/l  
RS 0.94 g/l

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,  
grocery stores and restaurants  
CSPC: 137604  
UPC: 626990106265

### WINEMAKER'S NOTES

Vineyard: Dry Creek Vineyard, Fort Berens Estate Winery in Lillooet

A portion of these Cabernet Franc grapes were vinified in a passimento style. These grapes were air dried over a period of six weeks. After this process, the grapes had lost nearly 30% of their moisture leaving the winemaker highly concentrated, partially raisinated, Cabernet Franc berries. These berries were then fermented in open top French oak barrels over the period of a month to allow for maximum extraction. After fermentation and pressing, the wine was aged for 10 months in a variety of French and American oak barrels.

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 blackberry, rosemary, and floral notes of lavender, roses and violets. This full-bodied, well-balanced wine features notes of blueberry, blackberry and liquorice, 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 2023. With proper cellaring, you can age this wine until 2028.

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

### AWARDS

Silver – Los Angeles International Wine Competition 2019

