



Cabernet Franc

BC VQA 2017

Production 765 cases

Winery retail price: \$27.99 ex tax

CHEMISTRY

Alc. 14.1%
pH 3.77
TA 5.62 g/l
RS 1.03 g/l

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 036301
UPC: 626990122005

WINEMAKER'S NOTES

The majority of the Cabernet Franc was made with estate-grown grapes from our Dry Creek Vineyard in Lillooet. The remainder came from a vineyard south of Oliver in the Okanagan. After maceration, the grapes were fermented and pressed before being cellared in French and American oak barrels. After aging in barrels for 9 months, the wine was bottled and aged another 12 months in our cellars before release.

TASTING NOTES

On the nose, this food-friendly wine has aromas of bacon, roasted red peppers, black tea, and a pleasant hint of mint. The fine tannin structure in this wine offers a beautiful mouthfeel with intense flavours of black currants and blackberries, with spicy black tea notes.

This wine is ready now and will peak by 2021. With proper cellaring, you can age this wine until 2025.

This versatile Cabernet Franc will beautifully complement lamb, duck, pork, mussels, grilled eggplant, or lasagna with tomato sauce and rosemary.

AWARDS

Gold – British Columbia Lieutenant Governor's Wine Awards 2019

Gold – Pacific Rim Wine Competition 2019

Gold – Great Northwest International Wine Competition 2019

