



## *Cabernet Franc*

BC VQA 2019

Production 652 cases

Winery retail price: \$28.99 ex tax

### CHEMISTRY

Alc. 13.6%  
pH 3.75  
TA 5.2 g/l  
RS 3.2 g/l

### AVAILABILITY: RESTRICTED LISTING

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

CSPC: 036301  
UPC: 626990122005

### WINEMAKER'S NOTES

Made with predominantly estate grown grapes that were harvested late in the season for optimal ripeness. The extended hanging time created a ripe, smooth tannin structure. Punch downs and pump overs ensured good colour and flavour extraction. It was barrel-aged for 15 months in a combination of seasoned French and American oak barrels, and then bottle-aged for an additional 6 months before release.

### TASTING NOTES

On the nose, this dark burgundy wine has notes of blueberries, dark red cherries, and dark chocolate. This juicy and fruit-forward, medium-to-full-bodied wine is soft with pronounced tannins and beautiful blackberry flavours.

This wine is currently showing its youth, so it is best to decant it if you enjoy it now. It will evolve and soften in the coming months. With proper cellaring, this wine will age beautifully until 2027.

Enjoy this wine with your favourite barbeque meals including grilled steak and portobello mushrooms, or with roasted lamb in tomato sauce.

