



## CABERNET FRANC RESERVE

LILLOOET BC VQA

2022

SKU: 137604

### VINEYARD & VINTAGE NOTES

Established in 2009, our vineyards are rooted on sagebrush covered bench land along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

The winter of 2021-22 was extremely cold with a record low temperature of -25.7°C on December 27th. Despite the cold, the vines showed minimal winter damage. The season started cool and bud break was 2 weeks later than normal. Summer was hot and dry with temperatures in the mid-to-high 30s. Luckily, the growing season extended well into the fall to ensure beautiful ripe fruit. With our Red Rock Vineyard coming into production, we were able to harvest the highest crop ever from our estate vineyards, and the 2022 vintage also reflects one of the highest percentages of estate grown grapes.

### WINEMAKING NOTES

Composition: 88% Cabernet Franc, 12% Cabernet Sauvignon from our estate Dry Creek (54%) & Red Rock (46%) Vineyards.

The grapes were hand-harvested and hand-sorted before they were destemmed and crushed. A 2-day cold soak allowed for optimal fruit extraction before starting fermentation. For colour and flavour extraction, punch downs and pump overs were done every 4 hours with fermentation temperatures increasing to 28 degrees for peak extraction. An 8-day post maceration followed for further colour and fine tannin extraction. The wine aged for 15 months in carefully selected French oak barrels of which 61% new and 39% second fill.

### TASTING NOTES

With rich notes of dark fruit like cassis and blueberries, graphite and dark chocolate, this Cabernet Franc Reserve is well rounded. This full-bodied and well-balanced wine has a beautiful and lengthy finish. This wine is ready now and will peak from 2025 through 2027. With proper cellaring, you can age this wine until 2030. Enjoy this versatile wine on its own by the fireplace, or pair with a juicy grilled steak or eggplant parmesan.

### TECH SPECS

Alc: 14.1%  
pH: 3.56  
TA: 6.3 g/l  
RS: 3.3 g/L  
Vegan: Yes  
Production: 330 cases

### AVAILABILITY

Winery direct, select restaurants, retail stores and grocery stores in BC  
UPC: 626990106265  
Winery retail price: \$43.99 ex tax

### ACCOLADES

**SILVER** – Los Angeles Int.WineComp 2025

