



CABERNET FRANC

LILLOOET BC VQA

2022

SKU: 036301

VINEYARD & VINTAGE NOTES

Established in 2009, our vineyards are rooted on sagebrush covered benchland 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 Red Rock vineyard.

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, pump-overs were done every 4 hours with fermentation temperatures increasing to 28 degrees for peak extraction. After fermentation, a 9-day post maceration was done on the skins for further colour and fine tannin extraction. The wine aged for 15 months in French oak barrels of which 10% new oak.

TASTING NOTES

An elegant Cabernet Franc featuring an abundance of dark fruit aromas of blueberries, cassis, and blackberries, with hints of pencil shavings and sweet spice. A medium-bodied wine with a soft mouthfeel and a touch of vanilla following through on the palate. Enjoy this wine now, or it can be cellared through 2030. Savour this smooth Cabernet Franc with beef fajitas, or roasted lamb, grilled zucchini and fingerling potatoes with garlic aioli.

TECH SPECS

Alc.: 13.5%
pH: 3.58
TA: 6.3 g/l
RS: 3.3 g/L
Vegan: Yes
Production: 971 cases

AVAILABILITY

Winery direct, select restaurants, retail stores and grocery stores in BC

UPC: 626990122005
Retail price: \$32.99

ACCOLADES

GOLD and BEST IN CLASS – 95 POINTS
Los Angeles International Wine Competition

