



Cabernet Franc

BC VQA 2020

Production 1000 cases

Winery retail price: \$31.99 ex tax

ANALYSIS

Alc. 13.1%
pH 3.68
TA 6.0 g/l
RS 3.2 g/l

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 036301
UPC: 626990122005

WINEMAKER'S NOTES

The grapes were hand harvested, destemmed, crushed, and left to cold soak for 3 days. The juice was inoculated with yeast and allowed to ferment at 26 degrees. Pump overs were done every 4 hours for colour extraction. 3 days post maceration on skins for fine tannin extraction before pressing. The wine was aged for 15 months in 225 litre oak barrels. 50% French oak and 50% American oak.

TASTING NOTES

This elegant Cabernet Franc has enticing notes of dark red cherries, dark plums, cassis, and blackberries. The smooth tannins in this medium-bodied wine led to a velvety soft, fresh finish.

This wine is aging beautifully and will be optimal in 2023. With proper cellaring, it is cellar-worthy until 2027.

Enjoy this luscious Cabernet Franc with roasted pork, a tomato-based curry, or beef burgers.

