

VINEYARDS ESTATE WINERY



## **CABERNET FRANC 2019**

Cabernet Franc has quickly established itself as a 'go-to' grape in the South Okanagan. Once known chiefly as a component grape for classic Bordeaux blends, it has now broken out on its own and is loved for its unique charms. These include deep expressive flavours of tobacco, dark spice, herbaceous green pepper, and a tiny hint of mint. All of this is achieved while maintaining supple tannis and dark berry flavours. The finish is pleasant and lengthy.

## **BC VQA CERTIFIED**

**Grapes:** 100% estate grown

Vineyard Location: Osoyoos, British Columbia

**Exposure:** East

Varietals: Cabernet Franc 100%

**Grape Yield:** 5.5 Tons/Acre

Soil Composition: Gravel w/ light colour sand

Date of Harvest: October 25, 2019

Brix Level: 26.5

Fermentation Cultured Yeast Duration: 24-28 days

**Temperature:** Allowed to rise to a maximum of 30°C

Malolactic Fermentation: Natural, French Oak

Alcohol: 14.2% Residual Sugar: 3.43 g/l

Maturation: 12-18 months, in Frech Oak

Filtration: Yes

**Production:** 4988 cases

Aging: Cellar for up to 8 years

Colour: Dark Red

Nose: Tobacco, dark spice, and a pleasant hint

of herbaceous green pepper

Flavour: Dark berries, mild pepper, warm background oak

Serving Temperature: 18°C

**Serving Suggestions:** Goat cheese, roasted pork, rack of lamb, burgers,

tomato sauce pastas.

Awards/Accolades/Ratings: Gold Medal - National Wine Align Awards 2022

Silver Medal - L.A. International Wine Competition 2022 Bronze Medal - All Canadian Wine Championships 2022

John Schreiner - 93 Points

"This wine is packed full of the classic brambly characters of Cabernet Franc. The wine begins with aromas of cherry, cassis and spice. On the palate, there are flavours of blackberry, cherry and raspberry, with a hint of coffee, licorice and oak."

