



2020 CABERNET FRANC

Complex aromas of chocolate, baking spices and eucalyptus. The acidity leaves the palate bright and lifted, with concentrated and complex flavours of chocolate, cherry, plum and blackberries with the baking spices lingering on the finish.

VINTAGE

It started out not unusually with slightly delayed bud break due to a cool spring, followed by a mild and wet June leading to exponential growth in the vineyard and a lush canopy. Temperatures and rainfall evened out to averages in July and we were seeing great fruit development. Harvest arrived on time and started with those beautiful golden clusters of Chardonnay on September 28, 2020. Our Winemaker, Gabriel & Winemaking Consultant, Alain both described the vintage as fantastic due to the smaller berry size and particularly low yields leading to ripe, beautifully balanced wines. With bright acidity and ripe fruit, the 2020 vintage will cellar beautifully for years to come.

WINEMAKING

Fruit was hand-picked from our single 3.01 acre vineyard block on November 8, 2020 and berry sorted. Fruit was broken into small batches, cold soaked on the skins for four days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The batches were then barrel aged for 18 months in 30% new French oak and blended prior to bottling. Unfiltered.

BLEND 100% CABERNET FRANC

PRODUCTION 315 CASES

FORMATS 750 ML

ALC % VOLUME 14.8%

PH 3.87 **TA G/L** 6.0 **RS G/L** 1.7

CSPC + 890327

2019 - Gold Medal, WineAlign NWAC 2021

2019 - 93 Points, John Schreiner

2018 - Top 10 Canadian Cabernet Francs,
WineAlign's Guide to Canada's Best Wines 2020

2017 - 93 Points John Szabo,
MS & David Lawrason, WineAlign Canada

2015 - Gold Medal,
BC Lieutenant Governors Awards 2018

2014 - Gold Medal, WineAlign NWAC 2018

2014 - 92 Points, James Button

