



## 2022 CABERNET FRANC

Aromas of dark cherries, blackberries, and cured salami are complimented by hints of cedar, olives, and Italian spices, with subtle notes of violets and tomato leaf. The palate reveals well-integrated tannins supporting rich fruit flavors and savory depth. The finish is long and elegant.

### VINTAGE

An interesting year to say the least! It started out very cool, and delayed. It felt like we were playing catch up until August, from managing exponential growth when the heat finally hit in July, to waiting for veraison which was slightly later than normal. We thoroughly enjoyed the long, warm end to summer and fall which kept fruit ripening on the vine through October. The early stress was worth it, we expect this will be one of our best vintages.

### WINEMAKING

Fruit was hand-picked from our single 3.01 acre vineyard block on November 6th, 2022 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** 430 CASES

**FORMATS** 750 ML

**ALC % VOLUME** 14.3%

**PH** 3.85    **TA G/L** 6.5    **RS G/L** 2.2

**CSPC +** 890327

**2022 - 94 Points**, John Schreiner

**2021 - 93 Points**, Christopher Waters, The Globe & Mail

**2020 - 92 Points**, Anthony Gismondi

**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



**PAINTED ROCK**  
ESTATE WINERY