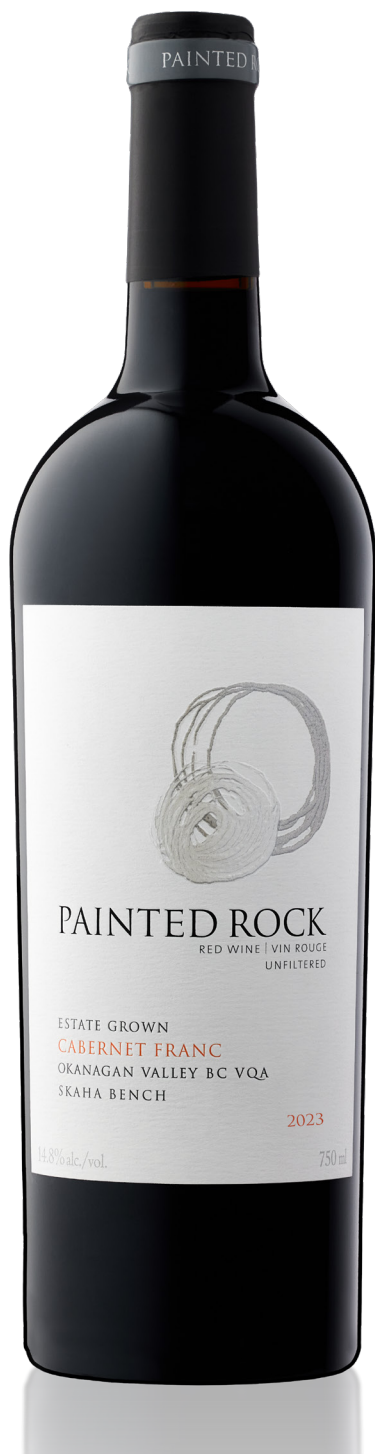




2023 CABERNET FRANC

TASTING NOTE

Aromas of cedar, red currant, and bramble are accented by green pepper and graphite. Velvety tannins carry deep black cherry flavours through to a long, savory finish.

VINTAGE

A challenging vintage for much of the Okanagan Valley, as a winter cold snap caused bud damage. At Painted Rock, we had slightly lower yield in Syrah but otherwise fared very well. Spring arrived late with a slightly delayed budburst, but by mid-June the vines had caught up. Warm, dry weather with brief bursts of rain encouraged vigorous growth and an excellent fruit set. A consistently hot, dry summer led to our earliest harvest on record, with Chardonnay picked on September 8th—two days earlier than the previous record set in 2015.

WINEMAKING

Fruit was hand-picked from our single 2.15 acre vineyard block on October 19, 2023 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

FORMATS 750 ML

ALC % VOLUME 14.5%

PH 3.95

RS G/L 2.8

TA G/L 6.2

CSPC + 890327



2022 - Gold Medal, WineAlign NWAC 2025

2019 - Gold Medal, WineAlign NWAC 2021

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

2015 - Gold Medal, BC Lieutenant Governors Awards 2018

2014 - Gold Medal, WineAlign NWAC 2018



PAINTED ROCK
ESTATE WINERY

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