



# Munson Mountain Cabernet Franc 2016

100% Cabernet Franc  
Alcohol Level: 14.5%  
Levels: pH 3.86 TA 5.4 g/l  
Sugar: 0.32 g/l  
Harvest date: November 5th & 7th, 2016  
**CSPC +178219**

## Tasting Notes

Dark ruby red in colour. Our 2016 vintage greets the nose with aromas of blueberry, violets, and a hint of flint. An intricate palate of black currant, dark cherry, and expressive cigar box, define this medium-bodied and well-structured single vineyard release.

## Harvest Notes

2016 was a test of patience and persistence in our vineyards. We embraced the struggle and are proud of the results. Spring arrived very early, with bud break 4 weeks ahead of normal, putting our vineyard crew into high gear with great anticipation for the growing season. A late April snowstorm in South Osoyoos took the thriving vines by surprise. The summer turned out to be wetter and cooler than expected, which slowed fruit development and forced increased vineyard management and around the clock weather monitoring. Luckily, our saving grace came with the long, warm fall season that saw a gradual cool down in temperature week after week, thus giving the grapes extra time to achieve full ripeness and flavour characteristics. This extra time gave our production team a chance to plan for the biggest harvest from our vineyards yet! The first handpick was in our Osoyoos vineyards on September 20, 2016 about four weeks later than in 2015. The vineyard crew carefully monitored temperatures and individual vineyard development. Harvesting commenced in September through November 11th, when the Cabernet Sauvignon was last picked. The extended fall season was instrumental in preparing the vines to survive what was to be the coldest winter the Okanagan Valley has seen in 50 years. The slow cooling process throughout fall allowed the vines time to enter a gradual dormancy, turn

woody and store their reserves for hibernation so they could thrive come spring 2017. Overall, the 2016 growing season was long, weathered and embraced by the team. We are grateful for the persistence and patience of the vineyard crew and Mother Nature, which resulted in yet another fantastic vintage.

## Winemaking Notes

2016 is a micro-selection of the best lots from our home vineyard on the slope of Penticton's landmark Munson Mountain, just below the winery. The criteria are all about quality and barrel selection. In 2016, the Cabernet Franc was hand picked and sorted in the Munson Mountain estate vineyard by the Poplar Grove Winery team. The berries were crushed and held cold for three days. The wine was kept separate for 21 months in both new and older French oak barrels and then assembled for bottling. Our Cabernet Franc further developed in bottle for 12 months prior to release.

## Cellaring Notes

The 2016 Munson Mountain Cabernet Franc will develop for well over a decade. Drink now through 2029.

