



Munson Mountain` Cabernet Franc 2021

100% Cabernet Franc
Alcohol Level: 14.9%
Levels: pH 3.9 TA 5.8 g/l
Sugar: 0.5 g/l
Harvest date: October 26th, 2021
CSPC +449411



Tasting Notes

Deep purple in colour, with aromas of black currant, cassis, and vanilla. Vibrant flavours of red cherry, blackberry and a hint of eucalyptus are present with every sip. The palate is well rounded with velvety tannins and a bright acidity that allow for a long and smooth finish.

Harvest Notes

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C – 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30°C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C – 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards were 15-20% down in tonnage but showed excellent fruit quality.

Winemaking Notes

The Munson Cabernet Franc is a micro-selection of the best lots from our home vineyard of Penticton's landmark Munson Mountain, just below the winery. Fruit quality and barrel selection are key to making this wine. In 2021, the Cabernet Franc was hand picked and sorted on the Munson Mountain estate vineyard. The berries were crushed and held cold for three days. The wine was held separate for 21 months in 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

Drink upon release.