



Munson Mountain Cabernet Franc 2014

100% Cabernet Franc
Alcohol Level: 13.9%
Levels: pH 3.85 TA 6.3 g/l
Sugar: 0.24 g/l
Harvest date: October 14th - November 6th, 2014

CSPC +428904

Tasting Notes

Brilliant ruby red splashes into the glass. Revel in aromas of dark cherries and redcurrant with a touch of vanilla. A complex palate of raspberries, red plums, and espresso play on the taste buds. Long, rich, boysenberry and licorice notes lend a hearty finish to this single vineyard varietal.

Harvest Notes

2014 was a stellar year for grape growth in the Okanagan Valley. Due to the warm winter and early spring temperature, we welcomed a very early budburst that was recorded three weeks ahead of the normal average. In May, we saw rapid growth in the vineyards that did not let up until early August. This ample growing season gave the vineyard crews plenty of time to keep the vines trimmed and thinned to let enough sun and air reach the ripening clusters. Within a three week time frame, all of the estate vines showed great fruit-set and veraison. This short veraison window ensured even ripening of the fruit-set which resulted in the fruit reaching perfect balance in sugar, acid and phenolic composition leading to spectacular flavours. Once fruit selection finished and the vineyard nets were put up, the Poplar Grove crew waited three weeks before ramping up for harvest. In summary, 2014 was warm, lengthy and balanced with a mighty fine finish at the end.

Winemaking Notes

Much of the Cabernet Franc in the Munson Mountain Vineyard was planted in 2008 by the owners of Poplar Grove and their friends and family. The vines ripen just below the picnic area at the winery. In 2014, the Cabernet Franc was hand picked at 24°B 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 until just before bottling when the final blend was determined. Our Cabernet Franc was further developed in bottle for 14 months in our cellar prior to release.

Cellaring Notes

Ready upon release or cellar up to 10 years.

