



Munson Mountain Cabernet Franc 2015

100% Cabernet Franc
Alcohol Level: 14.9%
Levels: pH 3.85 TA 6.3 g/l
Sugar: 0.2 g/l
Harvest date: October 28th - November 5th, 2015

CSPC +848879

Tasting Notes

Brilliant ruby red splashes into the glass. Expect aromatic red fruits reminiscent of previous vintages. The wine is aged in 225 L French oak barrels, limiting the influence of new oak, and playing on its elegance and freshness. The palate is dry and floral with earthy and leafy undertones. It's delicious, complex, and well worth decanting.



Harvest Notes

The weather in the Okanagan was favourable for most of the 2015 season, beginning with an early, mild spring. Budburst was early by two weeks, and the continuing warm weather trend coincided with flowering and excellent fruit set in May and June. A hot, dry summer tested our vineyard crews who had to pay careful attention to irrigation regimes and leaf-to-fruit ratios. Once again, meticulous farming and investment of time, energy and money have assured exceptional wine quality. By the time the harvest commenced the season had recorded warm enough, sunny days to top the region's long-term average heat summation levels. In September temperatures cooled to near normal, especially at night, and rain mostly stayed away providing a long and unpressured harvest period which continued into the first couple of weeks of October. According to the winemaker, Stefan Arnason, "We only lost one day of picking due to rain, allowing us to pick exactly when we wanted to based on flavour development." Overall, the extended harvest period allowed for uniform ripening and a lovely end to the season as harvest wound down by mid-October.

Winemaking Notes

2015 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 2015, 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 was further developed in bottle for 12 months in our cellar prior to release.

Cellaring Notes

Ready upon release or cellar up to 10 years.