



Cabernet Franc 2015

90% Cabernet Franc, 10% Malbec

Alcohol Level: 14.9%

Levels: pH 3.79 TA 6.15 g/l

Sugar: 0.39 g/l

Harvest date: 22-23 October 2015

CSPC +539296

Tasting Notes

Dark garnet, ruby red in colour, our 2015 Vintage has aromatics which include tea leaf, blackcurrant and leather. Gentle, refined and polished, this oak balanced Cab-ernet Franc contains captivating hints of black cherry and red currant.



Harvest Notes

2015 was another fantastic year for Viticulture in the Okanagan. Winter ended early giving the grapes a head start and a longer growing season than expected. Spring had hotter than average temperatures, reminiscent of the record breaking 1998 season. This translated into our first bud break happening at the beginning of April. Summer was a hot one! June saw record breaking temperatures, about 30% hotter than the 1998 season. With these temperatures, the vineyard team give priority to controlling vine vigour and closely monitoring and managing soil moisture levels. The jump start in June put the grape about 3 weeks ahead of schedule in terms of growth. We started our harvest with Chardonnay in Mid-August. The last week of August brought the first major hurdle for 2015: heavy smoke hung in the Okanagan Valley due to large forest fires burning in the South (most dramatically in Oliver/Osoyoos). Smoke cooled the valley and slowed growth due to photosynthesis debilitation, giving the grapes the opportunity to slow sugar production and develop flavour characteristics and tannin. Safe and sound: there was no smoke taint detected in any of the berries. The remaining fruit was harvested by mid-October. In summary 2015 was one of the best harvests on record: long and hot with just a touch of Summer rain on the finish.

Winemaking Notes

Traditional Bordeaux vinification techniques have been used to create an elegant and age-worthy Cabernet Franc. For each of the component lots, bunches were handpicked and sorted in the vineyard. The berries were crushed separately and cold soaked for two days before fermentation. Malolactic fermentation occurred in barrel over the winter and finished in the spring of the following year. The wines from each vineyard lot were kept separate in 30% new oak and a combination of two to three year old French oak barrels for twenty one months. Our Cabernet Franc was further developed in bottle for eighteen months prior to release.

Cellaring Notes

The 2015 Cabernet Franc will develop for well over a decade. Drink now through 2030.