



# Cabernet Franc 2020

90% Cabernet Franc, 5% Merlot, 4% Cabernet Sauvignon  
1% Malbec  
Alcohol Level: 14.8%  
Levels: pH 3.9 TA 5.9 g/l  
Sugar: 0.8 g/l  
Harvest date: October 13-30, 2020

**CSPC +464143**

## Tasting Notes

Medium ruby red in colour. Aromas of ripe blueberry, black tea and eucalyptus. Your taste buds open with flavours of tart cranberry, bing cherry, and a subtle cedar note. This medium bodied wine has bold tannins with a bright and fresh acidity that complement the long balanced finish.

## Harvest Notes

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak happened: in Osoyoos April 15, on the Skaha Bench April 20, and in Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow and the race was on to get the grapes into the winery. As is tradition, the last bunch was picked mid-day on November 9, in our Munson Mountain Cabernet Franc vineyard. 2020 provided its challenges but with the summer heat and extended autumn it was another great vintage in the Okanagan Valley.

## 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 twelve months prior to release.

## Cellaring Notes

Drink now through 2035.



# Poplar Grove