



# Cabernet Franc 2016

100% Cabernet Franc  
Alcohol Level: 14.3%  
Levels: pH 3.77 TA 6.19 g/l  
Sugar: 0.25 g/l  
Harvest date: October 22nd - 27th, 2016

**CSPC +178216**

## Tasting Notes

A deep ruby hue with a brick rim splashes into the glass. A bouquet of tea leaf, blackberry, and warm caramel envelops the nose. Gentle and refined in its approach, the palate begins with plums and black cherry, finishing with well-balanced oak and well-worn leather.



## Harvest Notes

2016 was a test of patience and persistence in our vineyards, but we embraced the struggle and are proud of the results. Spring arrived very early and warm, with bud break four weeks ahead of normal, putting our vineyard crew into high gear with great anticipation for the growing season ahead. A late April snowstorm in South Osoyoos took the thriving vines by surprise, destroying a tiny fraction of our petit verdot vineyards. The summer that followed turned out to be wetter and cooler than expected, which slowed fruit development and forced increased vineyard management and around the clock weather monitoring. Luckily, our saving grace came with the long, warm fall season that saw a gradual cool down in temperature week after week, thus giving the grapes extra time to achieve full ripeness and flavour characteristics. This extra time gave our production team a chance to plan for the biggest harvest from our vineyards yet! The first handpick was in our Osoyoos vineyards on September 20, 2016 about four weeks later than in 2015. The vineyard crew carefully monitored temperatures and individual vineyard development, and harvested from September through until November 11th, when the cabernet sauvignon was finally picked. The extended fall season was instrumental in preparing the vines to survive what was to be the coldest winter the Okanagan Valley has seen in 50 years. The slow cooling process throughout fall allowed the vines time to enter a

gradual dormancy, turn woody and store their reserves for hibernation so they can thrive again come spring 2017. Overall, the 2016 growing season was long, weathered and embraced by the team. We are grateful for the persistence and patience of the vineyard crew and Mother Nature, which resulted in yet another fantastic vintage.

## 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

Ready upon release or cellar up to 15 years.