



Munson Mountain Cabernet Franc 2020

97% Cabernet Franc, 2% Cabernet Sauvignon, 1% Merlot

Alcohol Level: 14.9%

Levels: pH 3.83 TA 5.8 g/l

Sugar: 0.45 g/l

Harvest date: November 9th, 2020

CSPC +464178

Tasting Notes

Deep ruby in colour, opening with blackberry, dried cherry, and leather framed by notes of black tea and cracked pepper. The palate is structured with firm tannins and vibrant flavours of dark fruit, tobacco, and savoury baking spice. A long and rich finish reflects the classic character of this varietal.

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 in Osoyoos happened April 15, Skaha Bench on April 20, and 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 fall 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

The Munson Cabernet Franc is a micro-selection of the best lots from our home vineyard of Penticton's landmark Munson Mountain, just below the winery. Fruit quality and barrel selection are key to making this wine. In 2020, the Cabernet Franc was hand picked and sorted on the Munson Mountain estate vineyard. The berries were crushed and held cold for three days. The wine was held separate for 21 months in new and older French oak barrels and then assembled for bottling. Our Cabernet Franc further developed in bottle for 12 months prior to release.

Cellaring Notes

Drink now to 2032.

