



Cabernet Franc 2022

88% Cabernet Franc, 6% Cabernet Sauvignon,
4% Malbec, 2% Merlot
Alcohol Level: 13.9%
Levels: pH 3.71 TA 5.8 g/l
Sugar: 0.3 g/l
Harvest Date: November 2nd - 7th, 2022

Tasting Notes

Medium garnet in colour. The nose opens with lifted aromas of blueberry, tea leaf, and sage. The palate is bright and expressive with flavours of cranberry, cherry, and red currant layered with subtle baking spice. Fine tannins and vibrant acidity create a balanced structure, leading to a long and elegant finish.

Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October, the weather was beautiful with +25°C every day making these two months perfect for ripening grapes. Harvest was approximately 2 weeks later

than normal. With a tight time frame to get all the fruit off our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 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-four months. Our Cabernet Franc was further developed in bottle for sixteen months prior to release

Cellaring Notes

Ready to drink now or cellar for up to 10 years

