



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: October 2nd - 23rd, 2015

CSPC +240876

Re-Release Tasting Notes

Deep ruby in colour, presenting cassis, blackberry, and sage layered with roasted red pepper and subtle green tea. The palate is medium-bodied with fine tannins and flavours of white pepper, walnut, and milk chocolate woven with savoury herbal tones. A long and expressive finish completes this elegant wine.

Original 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 Cabernet Franc contains captivating hints of black cherry and red currant.

Harvest Notes

The weather in the Okanagan was favourable for most of the 2015 season, beginning with an early, mild spring. Budburst was early by two weeks and the continuing mild weather trend coincided with flowering and excellent fruit set in May and June. A hot, dry summer tested our vineyard crews who had to pay careful attention to irrigation regimes and leaf-to-fruit ratios. Once again, meticulous farming and investment of time, energy and money has assured wine quality.

By the time the harvest commenced the season had recorded enough warm, sunny days to top the long-term average heat summation levels. In September temperatures cooled to near normal, especially at night, and rain mostly stayed away providing a long and unpressured harvest period which continued into the first couple of weeks of October. According to winemaker, Stefan Arnason, "We only lost one day of picking due to rain, allowing us to pick exactly when we wanted based

on flavour." Overall, the extended harvest period allowed for uniform ripening and a very nice end to the season as harvest wound down by mid-October.

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.

