



2017 CABERNET FRANC

Ripe dark fruit jumps out of the glass with plums, eucalyptus and chocolate notes. Bright on the palate with silky smooth tannins with dense cherry and chocolate notes lingering for a lengthy finish.

VINTAGE

The 2017 vintage began slower than 2016, with a cool and wet spring. This left bud burst delayed slightly, but the delays didn't last long with the first official day of summer bringing with it a warm, dry summer with temperatures above average and below average rainfall. The result was small berries, ripe with complexity and deep concentration. With small berries came lower juice yield and an overall smaller harvest. Expect this to be a stand out vintage for the Okanagan, though potentially hard to find given the smaller yield.

WINEMAKING

Fruit was hand picked from our single 3.01 acre vineyard block on Oct. 30, 2017 and berry sorted. Fruit was broken into small batches, cold soaked on the skins for four days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The batches were then barrel aged for 18 months in 40% new French oak and blended prior to bottling. Unfiltered.

BLEND 100% CABERNET FRANC

CLONES 214 & 327

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 14.3%

PH 4.02 **TA G/L** 6.2 **RS G/L** 2.4

CSPC + 890327