

# 2019 Cabernet Franc

Estate

90% CABERNET FRANC 10% CABERNET SAUVIGNON

To create a classic South Okanagan Cabernet Franc, we selected blocks of fruit that displayed great varietal expression from our estate vineyards on the Black Sage Bench and Golden Mile Bench. Our 2019 Estate Cabernet Franc is full bodied and delivers ripe black and red bramble berry notes with a lingering sagebrush finish. This wine will age effortlessly.

## The Vineyards

This wine comes from two historic vineyards located on the Black Sage Bench and Golden Mile Bench. Our vineyards on the Black Sage Bench are steeply sloped, and Southwestern-facing, receiving complete exposure to the sun, yet enjoying a more gradual growing season due to its higher elevation, producing richly concentrated and aromatic wines. Our Kobau vineyard on the Golden Mile produces exceptional wines that balance ripeness with fresh acidity. The unique minerality in the wines grown from this vineyard are due to its complex, gravelly soils paired with early morning sunshine and afternoon shade cast by Mount Kobau.

## The Vintage

A cooler April in 2019 was quickly followed by warm conditions in May and June resulting in perfectly timed bud break in the vineyards. Summer brought more warmth to the valley but temperatures were average and this allowed the vines to fully develop. Harvest started with warm and dry conditions and the early ripening varieties were harvested on schedule. However, by the end of September, a slight change in weather conditions brought cooler temperatures and small amounts of rainfall to the valley. October was warm and had minimal rainfall allowing for more flavour development and acidity retention in the grapes. Harvest 2019 was challenging and required extremely precise vineyard management, however the result of all that hard work is well balanced wines with vibrant fruit characters and freshness.

### VINTAGE

2019

### HARVEST DATE

October 12-23

### MATURATION

18 months in French oak,  
30% new

### BOTTLING DATE

September 2021

### RESIDUAL SUGAR

0.13 g/L

### ALCOHOL

14.0%

### TOTAL ACIDITY

4.7 g/L

### pH

3.7

