

Cabernet Franc 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% June's Vineyard
Grape Variety(ies)	100% Cabernet Franc
Brix at Harvest	23.7°
Alcohol Content	13.0%
Residual Sugar	4.5 g/L
Total Production	351 cases of 12
Other Notes	Vegan - Friendly



TASTING NOTES

Complex on the nose with classic aromas of charred red pepper, bitter chocolate, red currant and notes of smoke. The palate is fresh and juicy with flavours of cocoa, black licorice, leather and smoke with balancing acidity and soft tannins. The palate is long and smooth with lingering acidity. Enjoy on release with braised brisket with jalapeno aioli, roasted red meats or game. Decant to give the wine a chance to soften with air or cellar for the medium-term.

WINEMAKING NOTES

Sourced exclusively from our June's Vineyard in the Creek Shores sub-appellation, our Cabernet Franc 2020 was harvested in mid-October after a warm summer and dry fall. The grapes were in pristine condition so minimal sorting was necessary. After crushing and de-stemming, the must and skins were moved to stainless steel fermenters where the primary fermentation took place over 3 weeks with pump-overs for colour and flavor extraction. After pressing, malolactic fermentation was completed in tank where the wine was kept until bottling in August 2021 following a light fining and filtration.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.