

CABERNET FRANC 2017



UNFINED.
UNFILTERED.
UNSANCTIONED.
TRUST US.

WINEMAKING NOTES

Our Unsansctioned Series is reserved for very special wines. The Cabernet Franc was grown on a south-facing slope in a sheltered vineyard in Oliver. The wine was fermented in a small lot and aged for 21 months in mostly neutral French oak. The wine was bottled unfinned and unfiltered.

Only 55 cases produced.

TASTING PROFILE

Perfumed aromas of raspberry, black plum, red currant, crusted earth, sweet spices and an herbal, leafy note that reminds you of a tomato vine. This Cabernet Franc is medium bodied with bright acid, grippy tannins and a long, lively finish. Expect notes of dark fruit, cocoa powder and black tea. A little restrained out of the bottle, this wine is best decanted for an hour if opened now.

WINE SPECS

Vintage	2017
Appellation	BC VQA Okanagan Valley
Vineyards	Oliver
Acid	6.0 g/L
pH	3.68
Residual Sugar	3.3 g/L
Alcohol	13.1%
Cases Produced	55
CSPC	+65271

FOOD PAIRINGS

The freshness of this wine combined with the body and acidity make it a wonderful match to Italian food. From a basic spaghetti Bolognese to something a bit more elevated, you won't be disappointed. Our favourite recipe to pair our Cabernet Franc with is a homemade pizza cooked on the grill.