



GOLD HILL

cabernet franc



2015 was one of the warmest vintages in the past 10 years. Spring was much warmer than normal, with record heat accumulations. Bloom was early and finished within 5 days. The summer was hot and dry with little precipitation, bringing veraison 3 weeks earlier than normal. The harvest window remained warm and dry allowing for full ripening of fruit tannins with early picking.

Cabernet Franc clone 214 on 3309 rootstock was picked in October, and sorted in the vineyard to remove any damaged berries or non-grape material. Once at the crush pad, it was destemmed, and then partially crushed. The must was allowed to slowly warm up, while cold soaking, allowing wild flora to start fermentation on the surface of the must. At 18 C, the must was inoculated and fermented between 26 and 28 C. Daily pump-overs allowed full development of the tannins. Before the ferment finished to dry, the young wine was transferred to barrel where it aged a further 18 months.

The resulting wine has abundant notes of floral violet, sage, vanilla, blackberry. On the palate, this heavy to medium-bodied juicy red, has flavours of raspberry, lambert cherry, and java followed by a lengthy finish of soft, fine tannins, tobacco leaf and mellow acidity. With the warmer than normal year, this Cabernet Franc is a bolder expression compared with our average Cabernet Franc. Pair with grilled meats, grilled vegetables and soft cheeses. Drink now or cellar to 2030.

VINTAGE	2015
REGION	OLIVER
BLEND	100% CABERNET FRANC
PRODUCTION SIZE	524 CASES
SWEETNESS	DRY
AGING	DRINK NOW TO 2030
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	12 YEARS
ALC	15.9%
CLONE / ROOTSTOCK	CABERNET FRANC ENTAV CL 214 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 15, 2015
BOTTLING DATE	AUGUST 25, 2017
CSPC	10626990277429
UPC	626990277422
SKU 750ML	+685685

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