



GOLD HILL

cabernet franc



2016 started with the warmest spring in almost 20 years. Budbreak was the earliest on record. Although veraison arrived two weeks ahead of schedule, an abrupt cooling of weather in the fall (with temperatures lower than normal) slowed fruit development and allowed for full ripening with good acidity in the fruit.

Cabernet Franc clone 214 on 3309 rootstock was picked in October, then 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 aromas of maple wood embers, vanilla, all-spice and lilly of the valley floral notes. In the mouth, this medium-bodied wine expresses Okanagan cherry juiciness, with notes of cordial on the finish. Herbal notes of sage and cedar round out the palate. Ready to enjoy but will cellar easily for a decade.

VINTAGE	2016
REGION	OLIVER
BLEND	100% CABERNET FRANC
PRODUCTION SIZE	152 CASES
SWEETNESS	DRY — 0.02 G/L
AGING	DRINK NOW TO 2030
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	12 YEARS
ALC	14.8%
CLONE / ROOTSTOCK	CABERNET FRANC ENTAV CL 214 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 2016
BOTTLING DATE	AUGUST, 2018
CSPC	10626990277429
UPC	626990316206
SKU 750ML	+685685

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