



# GOLD HILL

## cabernet franc



Vintage Notes: 2019 started out with a mild winter, followed by a hard freeze in February, resulting in a lighter crop from bud damage. A cool start to the spring was followed by the greatest heat accumulations on record in May and June. Summer and early fall were moderate in temperature and dry, so labour requirements were low as vine vigour was not a problem. After a short period of cool rainy weather in mid to late September, the season finished with moderate and dry conditions allowing for full hang time to ripen the fruit. Overall, phenological ripeness was fully realized at much lower sugar accumulations and bright acidity.

Cabernet Franc clone 214 on 3309 rootstock was harvested 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 intense perfumed aromas of violets, all-spice and dried thyme notes. In the mouth, this medium-bodied wine expresses fresh Okanagan cherry juiciness and black current, with notes of dried herbs on the finish. Herbal notes of sage and cedar round out the palate. Ready to enjoy but will cellar easily for over a decade.

VINTAGE	2019
REGION	OLIVER
PRODUCTION SIZE	CASES
SWEETNESS	DRY — 1.4 G/L
AGING	DRINK NOW TO 2035
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	15 YEARS
ALC	14.7%
CLONE / ROOTSTOCK	CABERNET FRANC ENTAV CL 214 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 2018
BOTTLING DATE	AUGUST 2020
UPC	626990316268
SKU 750ML	+685685

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