



# GOLD HILL

## cabernet franc



2018 started out cool and wet. Budbreak was delayed and canopy growth once it started was very vigorous, requiring significant labour to control. The summer started hot and dry and then turned to one of the coolest falls as we went through veraison. Long, dry and warm conditions arrived in October allowing the fruit to fully ripen but with much higher acidity and bright fruit flavours. Overall, the vintage finished strong with classic Okanagan ripeness.

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 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	2018
REGION	OLIVER
PRODUCTION SIZE	172 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

GOLD HILL WINERY  
3502 FRUITVALE WAY  
OLIVER, B.C. V0H 1T1

T 250.495.8152  
F 250.495.5385  
INFO@GOLDHILLWINERY.COM

GOLDHILLWINERY.COM