



GOLD HILL

cabernet franc



2017 started with a very wet spring which delayed budbreak for up to three weeks. The summer was hot and dry, resulting in early wildfires throughout the Okanagan Valley. Hot weather continued into August with record-setting temperatures recorded. Sun coverage from the wildfires delayed grape development, and veraison arrived up to two weeks later but continued hot temperatures in the fall accelerated ripening. Harvest was early for both red and white varieties, with a condensed harvest window. Overall, the quality of the vintage is phenomenal with crisp, fresh whites and elegant reds.

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 cordial on the finish. Herbal notes of sage and cedar round out the palate. Ready to enjoy but will cellar easily for a decade.

GRAPE VARIETIES:	100% CABERNET FRANC
PRODUCTION SIZE:	172 CASES
ALCOHOL:	14.1 %
SWEETNESS:	DRY – 1.7 G/L
AGING:	DRINK NOW TO 2032
REGION:	OLIVER
SOIL TYPE:	STONY, LOAMY STONY SILT
AGE OF VINES:	13 YRS
CLONE / ROOTSTOCK:	CABERNET FRANC ENTAV CL 214 / 3309 ROOTSTOCK
HARVEST DATE:	OCTOBER 2017
BOTTLING DATE:	AUGUST 2019
SKU:	685685