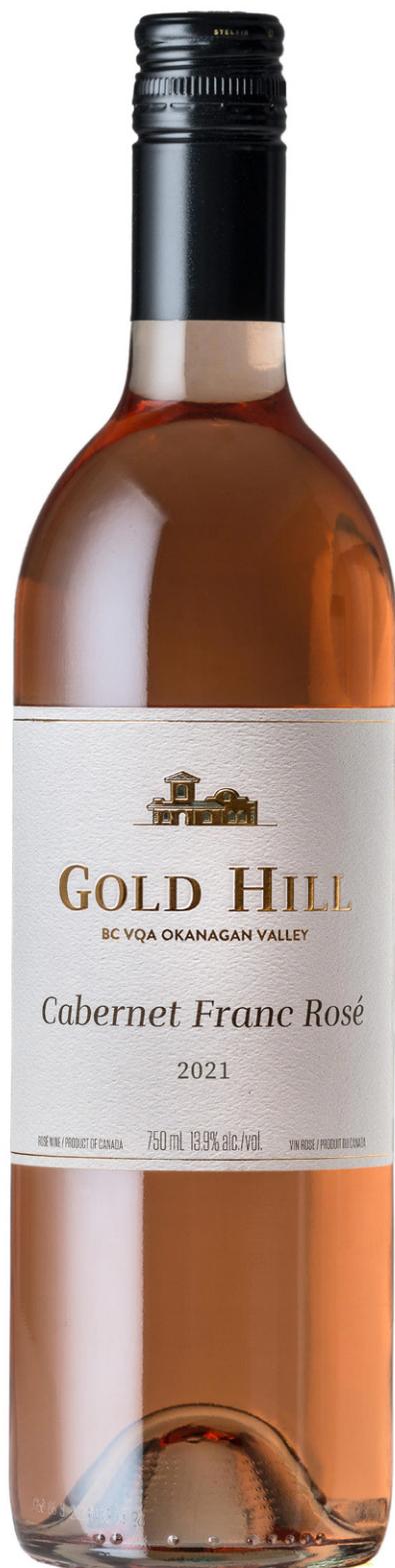




GOLD HILL

Cabernet Franc Rosé



Vintage Notes: 2021 started normally with warm and dry conditions, but temperatures plummeted during bloom, reducing the overall fruit set. Very hot conditions began in June and resulted in record-setting hot temperatures and massive wildfires. To compensate for the heat and smoke, we were careful to grow a large canopy and avoided any leaf removal. Our efforts were rewarded in the stunning fruit that we harvested from our Estate Vineyard, Oxbow Reach.

Cabernet France clone 348 on 3309 rootstock was picked two different times to capture the fresh and really ripe expression. The first pick was done in mid September and was direct press of skins to yield juice that was steel fermented and aged. The resulting wine was of exceptional acidity and aromatics. The second pick was done in late October during our regular pick for the Cabernet Franc red ferment. This juice was a saignee or drain, from the red ferment must after 18 hours of skin contact. This juice was steel fermented and steel aged. The resulting wine is textural, rich in flavours and with a lingering finish. The final wine is a blend of these two individual wines and shows the strength of the sums.

Bright acidity with flavours of ripe cranberry and rhubarb are layered with aromas of fresh thyme. Textural on the mid-palate with a slight resin finish, this is a grown up version BC Rosé and will be sure to be your new favourite.

Pair with fresh BC produce, artisan charcuterie, aged hard cheeses, and tomato-based dishes.

VINTAGE	2021
REGION	OLIVER
BLEND	100% SAUVIGNON BLANC
PRODUCTION SIZE	120 CASES
SWEETNESS	DRY
SOIL TYPE	LOAMY STONY SILT
AGE OF VINES	17 YEARS
ALC	13.4%
CLONE / ROOTSTOCK	348 / 3309
HARVEST DATE	SEPTEMBER & OCTOBER 2021
BOTTLING DATE	APRIL, 2022
CSPC	10626990436734
UPC	626990436737
SKU 750ML	+551994

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