



# MISSION HILL FAMILY ESTATE

## *Terroir Collection*

A reflection of Proprietor Anthony von Mandl's vision from three decades ago, the ***Terroir Collection*** showcases the Okanagan Valley's unique microclimates and diversity with each wine featuring a photographic image echoing an aspect of its home.

The top 3% of our estate fruit is hand-selected for these wines by our winemaker and each individual lot is carefully tasted throughout the winemaking process to ensure its quality level before the final blend. The first step begins in the vineyards where we examine soil type, matching that with the clone by specific varietal, adapting to the climate, vineyard altitude and aspect, and the intense vine devotion that is a result of our careful precision farming. Because of this meticulous care, each offering is limited.

For us, the ***Terroir Collection*** is the heart of our passion.

## 2016 CABERNET FRANC

### *No. 32 - Vista's Edge*



Cabernet Franc tends to be smaller fruit and with more cylindrical clusters that are tighter than Cabernet Sauvignon due to a greater berry set. In this second vintage of Vista's Edge Cabernet Franc, there is a subtlety in the layers of flavour against a refined structure of bright acidity and tannins that are present but nicely contained.

This small vineyard has west-facing slopes on the most southerly part of the Valley's eastern side. When standing on this site, one has a feeling of being on the edge. Coupled with the "vista," the view and right-of-way at this unprotected international border where Canada and the US connect, it was fitting to name this wine Vista's Edge. The No. 32 image is one of the vine row markings.

### *Stats*

**Elevation:** 330m – 386m

**Estate:** Oliver

**Aged:** 18 months in 100% French oak, 25% new

**Clonal Selection:** French Clones 214

**Canopy:** Cane pruned, VSP. Tight cylindrical clusters with small berries.

**Soil:** Stone-free, well-drained sand loam soil; lean.

**Climate:** West-facing plantings on moderate to steep slopes flourish in the warm, dry South Okanagan sun.

**Flavour Profile:** Intense aromas of Morello cherry and cocoa with hints of cedar. The palate is generous with blackcurrants and sweet cherry. A concentrated wine, with fine, tight tannins and a lingering finish.

**ABV:** 14.9% | **TA:** 5.6 g/L | **pH:** 3.70

**Barrels Produced:** 27