



BLACK SAGE VINEYARD

CABERNET FRANC

2018 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

Our Black Sage Vineyard, located on the East side of the Okanagan Valley received plenty of sun throughout the Spring and early Summer. Cooler temperatures prevailed during August and September, but Mother Nature was nice enough to bless us with a warm October. We're expecting big things from our Viognier and Chardonnay as the fruit was top notch. The late ripening varietals which dominate our site are showing rich red fruit and sophisticated structure. We're excited for what's to come for BSV!

WINEMAKER'S NOTES

The grapes were picked in late October at peak ripeness and were gently crushed and de-stemmed. The grapes were fermented in open top tanks and punched down twice daily for 2 weeks. The wine then went through malolactic fermentation and was aged in specially selected French and American oak barrels for 16 months.

TASTING NOTES

Rich aromas of red cherries, dried strawberries, and toasted vanilla. The palate has lots of red currants and more dried strawberries with a nice soft toastiness. The tannins are soft and approachable, and the acidity is balanced and has a medium finish.

FOOD PAIRING

A great pairing for bold choices – a rack of lamb, venison, duck breast or slow-cooked pork. For a vegetarian option, this wine goes great with sautéed mushrooms. We also recommend pairing it with mature, hard cheeses.

TECHNICAL NOTES

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| Size | 750 mL | pH Level | 3.87 |
| Alc./Vol. | 14.3% | Residual Sugar | 2.4g/L |
| Total Acidity | 5.78g/L | Release Date | Fall 2020 |

Please enjoy responsibly.