



CABERNET FRANC c|214 2016

TASTING NOTES— Hand picked merlot from our Osoyoos vineyards were picked in small lots over the month of October as it ripened. The fruit was destemmed, and whole berries cold macerated for two weeks while the must slowly warmed up. A wild ferment was allowed to start and at 2-3 brix drop, the wine batches were inoculated with a yeast isolated from French first growth Bordeaux vineyards. Gentle pumpovers by hand, were done twice per day while protecting against excessive oxidation. Once all the sugar had been consumed, the wine was allowed to go through 7 days post-ferment maceration. Free run wine was then transferred to 100% French Oak barrels from two cooperages from France and Chile (30% new). Press fractions were collected in neutral barrel after pressing in a basket press. The final blend was assembled after 6 months in barrel and then allowed to age for a further 18 months.

The resulting wine is medium-bodied and full, with the ability to age for a further 10 years. On the nose, aromas of leather, violets, cigar box followed by raspberry, dried lemon peel, basil and jala-peno pepper. The finish is long with supple tannins. We recommend decanting for 30 min before serving.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Cabernet Franc

PRODUCTION SIZE: 835 Cases

ALCOHOL: 14.4%

SWEETNESS: Dry

AGING: Ready to enjoy now or cellared for a further 10 years

REGION: Osoyoos, Okanagan Valley

SOIL TYPE: Stony, Loamy Silt

AGE OF VINES: 10 - 12 Years

HARVEST DATE: Oct 2016

BOTTLING DATE: Aug 7th, 2018

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