

Naramata Grown.
And raised.



2016 CABERNET FRANC

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WINEMAKING

The long moderate 2016 summer afforded extended hang-time to the three Naramata Bench vineyards that produced the fruit for this wine. After 6 to 12 day cold soaks, each batch was fermented and given 25 day total skin contact giving us wine with bright intense flavours. 13 months barrel maturation in small French oak resulted in an elegant tannin structure.

TASTING NOTES

Cabernet Franc thrives in the terroir of the Naramata Bench. Classic cranberry and raspberry aromas are highlighted here by violet and black tea leaf. Elegantly integrated oak alongside flavours of Montmorency cherry and blackberry introduce graceful supple tannins leading to a lasting generous finish.

TECHNICAL INFORMATION

HARVEST DATE	October 27, 2016
VINEYARD SITE	Naramata Bench
GRAPE VARIETY	100% Cabernet Franc
FERMENTATION	6 to 12 day cold soak; 25 day skin contact
ELEVAGE	13 months in French Oak
CASES PRODUCED	588
CELLARING	Enjoy now or cellar until 2024
ALCOHOL	13.5%