

Naramata Grown.
And raised.



2016 MERLOT CABERNET FRANC

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WINEMAKING

Starting with a beautiful Cabernet Franc vineyard, just across Naramata Road from the winery, the fruit was given a 12 day cold soak followed by fermentation and skin contact for a total of 24 days. After 9 months oak maturation, it was blended with Merlot for our own Hidden Valley Vineyard for a final split of 53% Merlot to 47% Cabernet Franc. It is bottled under screw cap to ensure the integrity of freshness and flavour.

TASTING NOTES

In this generous wine the bright cranberry aromas of Cabernet Franc highlight deep plum and blackberry scents of Merlot. This charming bouquet carries over and flavours of red and black cherries linger on the palate. Beautifully balanced, this wine has a lush tannin structure and a seamless finish.

TECHNICAL INFORMATION

HARVEST DATE	October 24 - 27, 2016
VINEYARD SITE	Naramata Bench
GRAPE VARIETY	53% Merlot, 47% Cabernet Franc
FERMENTATION	12 day cold soak; 24 days skin contact
ELEVAGE	9 months in French Oak
CASES PRODUCED	378
CELLARING	Enjoy now or cellar to 2024
ALCOHOL	13.5%