

TINHORN CREEK

Reserve

2021

CABERNET FRANC

Cases made: 1440
Cellaring potential: 10 years
UPC: 624802971285
Price: \$37.99

VINTAGE NOTES

This vintage started with a warm spring – a prelude to what would be one of the warmest growing seasons on record in the Okanagan Valley. April, May and June were warm and dry, and this trend continued through the summer months. The hot and dry summer contributed to lower yields, which in turn produced fruit of exceptional concentration. Towards the end of the growing season, September was warm and dry making the timing of harvest very important, to capture the freshness and delicacy of the fruit.

VINIFICATION

Hand harvested fruit fermented in stainless steel tanks utilizing natural yeast. Aged in French oak barrels, for 18 months before bottling.

TASTING NOTES

Ripe red berries, blackcurrant, and black cherry on the nose, and violet notes. Its medium-bodied palate exhibits silky tannins and refreshing acidity, showcasing flavors of plum, raspberry, and a hint of tobacco, finishing with a touch of vanilla.

SUGGESTED PAIRING

Grilled lamb chops marinated in rosemary and garlic, served with a side of roasted root vegetables and a mint-infused couscous.

GRAPE VARIETY: 100% Cabernet Franc
BOTTLING DATE: June 26, 2023
WINEMAKER: Leandro Nosal
VITICULTURIST: Andrew Moon
RESIDUAL SUGAR: 1.2 g/L **PH:** 3.8 **TA:** 6.1 g/l **ALC:** 14.7%
REGION: Okanagan Valley
VINEYARD: Diamondback (Black Sage Bench)
ASPECT: South West and South East facing
BRIX AT HARVEST: 25.5

