

CABERNET FRANC

2018



Tech Specs

Alc: 13.8%
TA: 5.77
pH: 3.72
R/S: <1g/L
Vegan: Yes
SKU: 49299

250

Cases:

Vineyard + Soil

• Corcelettes Estate Vineyard, Upper Bench, Keremeos "Stemwinder"- alluvial deposit & "Similkameen" gravelly sandy loam. Gnarly and extremely coarse soils eroded from steep mountain walls. Situated on the higher, south facing regions of the valley providing an extended growing season. Dry, windswept, and extreme daytime heats. Exposed rock faces 'sink' and radiate heat well into the night. Vineyard rows are North/South orientation, VSP trellis system.

Growing + Crafting

- Meticulous, conditional but always sustainable viticulture and winemaking practices
- Cover crops, in row mulching, leaf removal and general canopy management combined with a well implemented integrated pest management program and our dry and windy region, yields an ideal growing environment also resilient to disease and pests
- Weather stations, soil moisture probes and a semi-automatic irrigation system allow us to micromanage water needs and as a result, water use
- · All vines and fruit are hand tended, hand harvested, and hand sorted
- · Harvested October 25th
- Aerated, pump over extraction. Rhone yeast. 26 days on skins.
 Malolactic fermentation in barrel
- •18 months in premium French oak barrels 30% new
- Unfined + Unfiltered

Tasting + Pairing

Nose: Black forest cake, cherry, raspberry, licorice

Palate: Sweet + spicy tobacco, marzipan, savory, eucalyptus

Finish: Firm tannin structure with toasted oak

Overall: Great concentration with a generous nose.

Firm tannins introduce a toasted oak finish with

lenath. A Similkameen all-star varietal

Try with: Grilled, cured, or dried meats, roasted veggies.

Cheese and crackers!

Cellar: Enjoy on release or cellar up to 10 years



Passion. Precision. Purpose. Similkameen Valley, BC

www.CorcelettesWine.ca

