

# BLACK SAGE VINEYARD

## CABERNET FRANC

BC VQA OKANAGAN VALLEY



# 2013

## CHOOSE BOLDLY.

BLACK SAGE VINEYARD™ WINES REPRESENT THE BEST OF THE OKANAGAN VALLEY, AND DEMONSTRATE WHAT HAPPENS WHEN THE RIGHT VINES ARE PLANTED IN THE RIGHT LOCATION. AN EXCELLENT ACCOMPANIMENT TO BBQ, HEARTY STEWS, WILD MEATS AND SAVOURY SAUCES.

### HARVEST

The spring and summer of 2013 saw warm to hot weather throughout the seasons, along with normal rain levels for this time of year in the Okanagan. The beginning of harvest started a bit earlier than usual and in the early fall we did see a little more rain than average. It was shaping up that both whites and reds would be ready for harvest at the same time, but Mother Nature came through for us and cooler weather helped to separate the harvest and allowed for tannin and flavour development in the bold reds of Black Sage Vineyard™.

### WINEMAKING

The Cabernet Franc was fermented in open top fermenters, where the cap was managed through hand punchdowns, for 10 - 12 days at around 30C. The wine was pressed off the skins and went through malolactic fermentation and was then aged in a combination of American and French barrels (20% new) for 12 months.

### TASTING NOTES

On the nose you get lots of red fruit with hints of plum and blueberry, with touches of sage and mint. This is followed by earthy aromas of spice and vanilla from the oak. The palate bursts with red fruit with some blueberry, and the oak aging has added a bit of spice. The tannins coat the entire mouth, leading to a smooth and soft finish.

### FOOD PAIRING

Our Cabernet Franc pairs well with cuisines such as Greek, Italian and Middle Eastern. You can also enjoy it with roasted poultry, wild game, grilled lamb and pork, or a mushroom burger with swiss cheese.

### TECHNICAL NOTES

alc./vol.	13%
Total Acidity	6.4 g/L
PH Level	3.75
Residual Sugar	3 g/L
Release Date	September 2015

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