

BLACK SAGE VINEYARD

CABERNET FRANC

BC VQA OKANAGAN VALLEY



2011

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 SAVORY SAUCES.

HARVEST REPORT

The summer of 2011 was cooler than average, but a stretch of warm weather in August and September led to wines that show outstanding balance between fruit, acidity, tannins, and alcohol. The grapes were fermented in small lots, which allowed for careful monitoring and direction, in order to extract the firm tannins that make Black Sage Vineyard reds so popular.

WINEMAKING

All Black Sage Vineyard™ wines are fermented in small lots, allowing for careful monitoring and direction. A combination of punch-down and pump-over fermenting extracts firm tannins from the grapes without aggressive harshness. The process is also temperature controlled to achieve a balance between colour, tannin extraction and fruit flavours.

TASTING NOTES

The 2011 Black Sage Vineyard™ Cabernet Franc is produced from tenacious vines that for over 20 years have thrived in the rugged South Okanagan desert. Aged in French and American oak for more than 12 months, this wine offers ripe cherry and blackberry flavours mingled with earthy notes, a hint of bell pepper and spice. Our 2011 Cabernet Franc epitomises the bold, juicy reds that are perfectly suited to the Black Sage terroir.

TECHNICAL NOTES

alc./vol.	13%
Total Acidity	6.2 g/L
PH Level	3.8
Residual Sugar	2.5 g/L
Release Date	September 2013
Ageability	5 - 7 years