

BLACK SAGE VINEYARD

CABERNET FRANC

BC VQA OKANAGAN VALLEY



2012

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

Our vines experienced quite a warm spring through the early months, followed by a cooler May and June with plenty of rain. By the end of July, plant development was about 2 weeks behind, but the vintage really turned around in September and October with magnificent weather and many warm, sunny autumn days.

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

Aged in French and American oak for more than 12 months, this Cabernet Franc is simply charming. Enjoy ripe cherry and blackberry flavours mingled with earthy notes, a hint of bell pepper and spice.

TECHNICAL NOTES

alc./vol.	14%
Total Acidity	5.1 g/L
PH Level	3.85
Residual Sugar	4 g/L
Release Date	September 2014