

BLACK SAGE VINEYARD



CABERNET FRANC

2017 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

A very cold winter led to a spring that saw record levels of rainfall, resulting in explosive vine growth. This was followed by some of the warmest temperatures ever recorded for the first week of August in the Okanagan. Even with the slow start to the season, the steady summer heat had our vineyard team harvesting a week earlier than average. Their hard work paid off; aromatic whites are crisp and fresh with a lively palate, while our reds are rich and fruit-forward.

WINEMAKER'S NOTES

The grapes were brought in at full ripeness and fermented in stainless steel tanks for 2 weeks. During the fermentation process, the wine was pumped over twice daily to enhance flavour and color extraction. The wine then went through malolactic fermentation and was aged in a blend of French and American oak barrels for 18 months.

TASTING NOTES

The nose has pleasant aromas of red berries, red currants, dried strawberries, and smoky mocha notes. The flavours on the nose carry over to the palate with bright red fruits, mocha, vanilla and a hint of spice on the finish. The acidity is lively, and the tannins are firm yet approachable.

FOOD PAIRING

The firm tannins in our 2017 Cabernet Franc make it a great pairing for bold choices – a rack of lamb, venison, duck breast or slow-cooked pork. For a vegetarian option, this wine goes great with sautéed mushrooms. We also recommend pairing our Cabernet Franc with mature, hard cheeses.

TECHNICAL NOTES

Size	750 mL	pH Level	3.81
Alc./Vol.	14.5 %	Residual Sugar	5 g/L
Total Acidity	5.66 g/L	Release Date	Early 2020