

REVERED SERIES

SACROSANCT

CABERNET FRANC 2016 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

The 2016 growing season jumped off to a fast start, and it was all the vineyard team could do to keep up with the rapidly growing vines. Thankfully, the season steadied with a cooler than usual July, which allowed for a longer hang time on the grapes to allow the flavours to develop while maintaining natural acidity in the fruit. The Cabernet Franc for Sacrosanct was grown at Matheson Creek Farm on the Skaha Bench. The grapes were hand harvested on October 25 at 23.8° Brix, 6.7g/L TA, and pH 3.38.

WINEMAKER'S NOTE

Colour: Deep and rich ruby red.

Nose: A complex nose of bright brambly berry and plum along with lifted floral notes, underlined by strong earthy aromas.

Palate: The attack is full of strawberries and raspberries, and it is through the mid-palate that the earthiness of the wine develops and persists. On the long finish, the dusty tannins linger and the fruit makes a return. Sacrosanct has a beautiful texture, and shows great balance from the attack through to the finish.

Food Pairing: Meat and cheese boards would pair perfectly, particularly harder cheeses towards the salty spectrum. The earthiness of the wine would also pair beautifully with roasted wild game or duck.

WINEMAKING

The Cabernet Franc grapes were hand harvested and brought to the winery, where the fruit was painstakingly hand destemmed into a clay amphora. After hand destemming the 450 kilograms of fruit, the amphora was sealed and left for fermentation using only the indigenous yeast population. After nine months on the skins, the amphora was drained using gravity, and the skins were pressed using a small, ratchet-driven basket press. The wine was allowed to settle for one week before it was racked off of the heavy sediment in preparation for bottling - unfinned and unfiltered.

VARIETAL PROFILE

100% Cabernet Franc

Total acidity	5.0g/L
Final pH:	3.97
Residual Sugar:	0.34g/L
Alcohol:	12.5%
Cases Produced:	119 terracotta bottles 35 cases (glass bottles)
CSPC:	129815 (terracotta bottle) 129806 (glass bottle)



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In BC, Blasted Church Wines are available through our direct order desk: Sales Desk - 604.803.5505 | Toll-free - 877.703.5505 | sales@blastedchurch.com

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