

REVERED SERIES

CROSS TO BEAR

CABERNET FRANC 2016 | APPELLATION: OKANAGAN VALLEY

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 was sourced from the Ashe Vineyard (56%) in Osoyoos and the Suncrest Vineyard (44%) in Oliver.

WINEMAKING

Both lots of fruit were hand harvested separately on the same day, at their optimal balance of sugar, acidity and tannic ripeness before being brought into the winery where the fruit was destemmed, but not crushed, and transferred to tank together for a 5 day cold soak. The fermentation was managed according to its specific needs, with pumpovers ranging from 1 to 4 times daily depending upon the status and stage of the ferment.

After 21 days on skins the free run wine was drained from the tank directly to barrel for malolactic fermentation. The oak was a mix of 50% French and 50% American. Of the 8 barrels of wine that made up the blend, the 50% of French oak was all new and the 50% of American oak was all neutral. The wines were in barrel for 14 months before being racked to tank for blending and back to barrel for an additional 6 months of aging before bottling. After 20 months in barrel, the wine was racked to tank in preparation for bottling unfinned and unfiltered.

WINEMAKER'S NOTE

Colour: Garnet red with a ruby rim.

Nose: Classic brambleberry with chocolate and coffee notes and true to the varietal, an underlying herbaceous character.

Palate: Opens with rich raspberry, strawberry and blackberry, followed by earthy, leather notes on the mid-palate which rides the fine-grained tannin through to a balanced finish.

Food Pairing: Braised meats, roasted mushrooms or baked goat cheese in simple marinara sauce.

VARIETAL PROFILE

100% Cabernet Franc

Total acidity	5.8g/L
Final pH:	4.05
Residual Sugar:	0.1g/L
Alcohol:	13.5%
Cases Produced:	197
CSPC:	255992



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