

REVERED SERIES

SACROSANCT

CABERNET FRANC 2018 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

This vintage had a warm Spring that led to localized flooding around the Valley due to large snowpack and early rain. Hot early seasonal temperatures helped push early growth through at an amazing pace, hitting bloom and moving through to fruit set and veraison quickly. August had heavy smoke, resulting in decreased temperatures and a UV shield for the fruit. Temperatures dropped and precipitation increased in September, which further slowed vine progression. October picked up with above-average temperature, and finally pushed the fruit to a balanced ripeness. Warm days and cool nights allowed for great evolution of flavour without any spikes in sugar while maintaining a bracing acidity in the fruit; 2018 will be a vintage characterized by freshness, elegance and balance in wines that will certainly stand the test of time.

WINEMAKER'S NOTE

Colour: Deep and rich garnet

Nose: A complex nose of bright brambly berry, strawberry jam, cherry, and plum along with cigar box and sage, underlined by strong earthy aromas.

Palate: The wine opens with earthy strawberries and ripe raspberries carried by a wave of tannin. Through the mid-palate the earthiness and fruit persist, and the fine tannin evolves and carries the wine through to the beautifully textured, balanced finish.

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

WINEMAKING

The Cabernet Franc for Sacrosanct came from our neighbours on the Skaha Bench, Matheson Creek Farm. Planted in 1989, they are some of the oldest Cabernet Franc vines in the Okanagan Valley. This harvest was bittersweet as it was the last harvest before the vines were ripped out.

On November 7, 2018, the grapes were hand harvested at 25.0° Brix, 7.3g/L TA, and pH 3.17. In the winery, the fruit was painstakingly hand destemmed into a clay amphora. After hand destemming the 485 kilograms of fruit, the amphora was sealed and left for fermentation using only the indigenous yeast population.

After three 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 transferred to a neutral French oak barrel to age for an additional 16 months before it was racked off the heavy sediment in preparation for bottling unfined and unfiltered.

VARIETAL PROFILE

100% Cabernet Franc

Alcohol:	14.1%
Cases Produced:	123 clay bottles 202 glass bottles
CSPC:	129815 (clay bottle) 129806 (glass bottle)

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