

2020 XXX Cabernet Franc

Out of Nothing...



WINEMAKING

The fruit was hand picked in the mornings of Oct. 17th and 18th from our vineyards in Oliver. Fruit was immediately brought to the winery where it was hand sorted and crushed fermentation was started after a 3 day cold soak. After a 25 day fermentation the wine was put into barrel for Malolactic fermentation, which took about 45 days. After MLF was complete the wine was racked back to tank to get a homogeneous mix. And then again back to barrel, where it sat and matured until it was ready for bottling.

100% French Oak, approximately 20% new.

TASTING NOTES

Deep ruby red colour with raspberry, cranberry and sage on the nose. The palate tastes of vanilla, raspberry, and rosemary. Plush tannins with moderate acidity.

APPELLATION:	Okanagan Valley
COMPOSITION:	100% Cabernet Franc
BOTTLE SIZE:	750mL
ALCOHOL:	14.6%
RESIDUAL SUGAR:	2.81 g/L
ACIDITY:	5.625 g/L
BOTTLING DATE:	June, 2022
NUMBER OF CASES:	98

EX NIHILO
VINEYARDS