

# BLACK SAGE VINEYARD



## CABERNET FRANC

2021 | BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Following a hot Summer, slight cooling in September was what our fruit needed to achieve full ripeness and maintain its beautiful acidity. Our fruit soaked up the hot Okanagan Sun and all of it reached the flavours you've come to expect from Black Sage Vineyards. Both the Viognier and Chardonnay are bold, bright, and aromatic whereas our reds display dark fruit with rich developed flavours. A great year for BSV!

### WINEMAKER'S NOTES

The grapes were picked at peak ripeness in late October and were gently destemmed and crushed in to stainless steel tanks. The wine was pumped over twice daily for 2 weeks to help with flavour and colour extraction. It was then gently pressed and went through malolactic fermentation and then it was aged in specially selected French and American oak barrels.

### TASTING NOTES

This Cabernet Franc has flavours of red cherries, baking spice, vanilla notes, and earthiness. This wine has a palate that is plump and luscious with a smooth balanced finish.

### FOOD PAIRING

The firm tannins in our 2021 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 sauteed portobello mushrooms.

### TECHNICAL NOTES

Size	750 mL	pH Level
Alc./Vol.		Residual Sugar
Total Acidity		Release Date