



EAST BENCH CAB 2018

VARIETIES: 56% CABERNET SAUVIGNON, 44% CABERNET FRANC
PRODUCTION: 43 KEGS (19.5L)
ALC./VOL.: 14.5%
OTHER: pH 3.67, TA: 6.0 g/L, RS: 1.9 g/L
CSPC: + 541995

THE GRAPES

Cabernet Sauvignon and Cabernet Franc are both red grape varieties that are known for being included in wines in the regions of Bordeaux, France. Although one might think Cabernet Sauvignon is the big brother to Cabernet Franc due to its popularity around the world, in 1997 DNA showed that Cabernet Franc had crossed with Sauvignon Blanc to produce Cabernet Sauvignon. They do share many similarities in their character, but Cabernet Franc tends to contribute more perfume notes of blackcurrants and violets and has less tannins which can help tame a blend with Cabernet Sauvignon. This blend of 56% Cabernet Sauvignon and 44% Cabernet Franc is exclusively available in kegs.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Pendergraft Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soil: loamy sand with silica and granite composition.
- Harvest date: October 30, 2018
- Brix at harvest: 24.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm to hot red fermentation at approx. 30°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frères. 10% new French Oak, remainder – neutral barrels.
- Co-fermentation: YES
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Kegged: June 2019

TASTING NOTES

This is a medium-bodied, well-balanced wine that is medium ruby red in colour, with an approachable texture and nice intensity. It has a strong nose of raspberry, rhubarb and cigar box. On the palate, the lush notes of fruit continue, with earthy notes of beets, a hint of anise and blackcurrant. The oak influence is subtle and befitting the softer, approachable tannin structure of this blend. This wine drinks well now. Since it is in keg format, it should only be stored for up to five years.

