



# MONTE CREEK

LIVING LAND SERIES

2020

## CABERNET FRANC

### The Wine

Grown on 'Rutland' soil, a glaciofluvial sandy loam over gravel and cobbles. The fruit was hand-picked at the end of October, macerated for a week before being inoculated with yeast, pressed off skins near the end of November then put to bed in oak. The blend of 91% Cabernet Franc and 9% Merlot was made in July 2021, then further aging in oak barrels until bottling in February 2022.

Delicate and aromatic, this wine showcases aromas of cherry and dried herb notes. On the palate, bright acidity and smooth tannins lead into notes of cedar, dark red fruit and pepper. Enjoy with grilled vegetables and roast game bird with rosemary.

### The Vintage

The 2020 vintage was characterized by a relatively cool and slightly compressed season, with 50% budbreak occurring about a week later than normal on the 10th of May and harvest coming to an abrupt end when temperatures hit -11 Celsius on October 25th. The cool start to the season combined with the warm late summer period created conditions where phenolic maturity was on the same level as sugar maturity, something that B.C. sometimes has trouble achieving. Our winemaker was able to leave many batches on skins for extended periods thanks to the ripeness of the skins and seeds. Accordingly, the wines from 2020 tend to have moderate alcohol and well extracted but refined structure.

ALC.	RS.	TA.	PH.
12.8%	0.25G/L	6.38G/L	3.61



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