



ROAD 13

Blind Creek Collective Cabernet Franc 2016

VITICULTURE:

The Cabernet Franc grapes were sourced from a low-yielding block of mature vines in the Blind Creek Vineyard in the Similkameen Valley. The Blind Creek Vineyard is a warm sight that allows for long maturation times of the fruit, well into later October, and sometimes early November each year. The fruit from this vineyard is always dark, concentrated, and powerfully structured, but the tannins are so fine that the wines are soft and silky in the mouth.

WINEMAKING:

The grapes were picked at optimum maturity on November 10th, 2016, and destemmed gently into small fermenters. Hand plunging took place 1-4 times a day to gently extract the amazing pigment and tannin found in the wine. Fermentation temperatures were fairly warm and ranged from 30-35 degrees Celcius, which is necessary for this thick-skinned varietal. The wine was pressed well after 10 days and transferred to French oak – 25% of which was new – for 21 months. The wine was removed from barrels, blended, and gently clarified before bottling in August 2018.

TASTING NOTES:

The 2016 BCC Cabernet Franc has a gorgeous dark red colour that immediately informs you of the power and intensity awaiting in the glass. The nose contains layers of ripe blackberry, cassis and black raspberry, complexed by savory notes of sage, roast beef, and cedar.

On the palate, the wine has a cascade of abundant black-fruited intensity along with white pepper and savory herbs, reminiscent of oregano and bay leaves. Texturally, the palate is full, and rich with impressive concentration and abundant silky tannins that will carry this wine for many years.

SKU: 183242

PRODUCTION: 382 6-packs

THE BLEND:

85% Cabernet Franc, 13% Merlot, 2% Cabernet Sauvignon

WINE CHEMISTRY:

Avg Brix: 24 pH: 3.9 TA: 6.4 g/L

Alcohol: 14.8% RS: 2.0 g/L

BOTTLED: August 2018

IT'S ALL ABOUT THE DIRT

www.road13vineyards.com

