



2020 — HANDS UP RED

The Wine

This unique blend of Frontenac Noir, Merlot and Cabernet Franc spent 9 months primarily in French oak foudres, with a partial volume in barriques. Black cherry, raspberry, and toasted walnut aromatics lead into a palate with medium body and fine tannin, characterized by flavours of blackberry and caramel.

With flavour intensity and complexity, this wine certainly over delivers for the price. This is a versatile wine that pairs perfectly with casual dinning meals like bacon cheddar burgers or braised pork ribs.

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.

| A L C . | R S . | T A . | P H . |
|---------|--------|--------|-------|
| 13.3% | 4.1G/L | 7.3G/L | 3.56 |

