



2021

CABERNET FRANC

The Wine

The fruit was hand-picked at the end of September, after about a month, all batches were pressed while fermentations continued. Malolactic fermentation was started in tank before the wines were put into barrel in November. The blend of 86% Cabernet Franc and 14% Merlot barrel aged for 16 months in French oak. 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.

The Vintage

2021 was marked by an abundance of early-season heat, with more moderate temperatures later in the summer and fall. Budbreak timing was average, with most varieties budding out around the first week of May. The spring was the driest on record for the South Thompson region, with none of the late May or June rain that we normally get. Temperatures were moderate until the third week of June when most of B.C. went through an unprecedented heatwave. We had our earliest start to harvest ever on August 18th, as well as (by far) our earliest finish ever, with the last grapes being picked on October 7th. 10 years ago, it was almost unheard of to even start harvest before October in B.C. As a hot season with small berries, expect concentrated and tannic reds and flavour intensity to the whites.

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



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