



# Cabernet Franc 2014

85% Cabernet Franc, 8% Cabernet Sauvignon, 7% Merlot  
Alcohol Level: 13.9%  
Levels: pH 3.79 TA 6.05 g/l  
Sugar: 0.28 g/l  
Harvest date: October 7th - November 6th, 2014

**CSPC +240876**

## Re-release Tasting Notes

Mahogany red in colour, the nose reveals delicate aromas of tea leaf, ripe cherry, and a touch of fresh tomato vine. The palate is rich yet balanced, with soft acidity complementing notes of sweet tobacco, dark cherry, stewed prune, and black currant, all wrapped in a subtle hint of caramel. The finish is long and lingering, leaving a warm, velvety impression. A wine with depth and lasting elegance.

## Original Tasting Notes

This well-structured wine presents red plum in colour. It captivates with strong aromas of raspberry, cassis, and a warming scent of sandalwood. Each sip develops with a multitude of flavours; red currant and thyme, followed by cedar and classic tobacco. The Cabernet Franc boasts firm ripe tannins that feel velvety on the palate and finishes with raspberry and a lingering spice of cinnamon.

## Harvest Notes

2014 was a stellar year for grape growth in the Okanagan Valley. Due to the warm winter and early spring temperature, we welcomed a very early budburst that was recorded three weeks ahead of the normal average. In May, we saw rapid growth in the vineyards that did not let up until early August. This ample growing season gave the vineyard crews plenty of time to keep the vines trimmed and thinned to let enough sun and air reach the ripening clusters. Within a three week time frame, all of the estate vines showed great fruit-set and veraison. This short veraison window ensured even ripening of the fruit-set which resulted in the fruit reaching perfect balance in sugar, acid and phenolic composition leading to spectacular flavours. Once fruit selection finished and the vineyard nets were put up, the Poplar Grove crew waited three weeks before ramping up for harvest. In summary, 2014 was warm, lengthy and balanced with a mighty fine finish at the end.

## Winemaking Notes

For each of the component vineyards, the bunches were handpicked and sorted in the vineyard. The berries were crushed separately and cold soaked for four days before fermentation. Malolactic fermentation occurred in barrel over the winter and finished in the spring of the following year. For twenty one months, the wines from each varietal and vineyard were kept separate in 30% new oak and a combination of two to three year old French oak barrels until just before bottling when the final blend was determined. Our Cabernet Franc was further developed in bottle for eighteen months in our cellar prior to release.

## Cellaring Notes

Ready upon release or cellar up to 10 years.

