

# DARK HORSE

VINEYARD

## 2016 Cabernet Franc

BC VQA OKANAGAN VALLEY, GOLDEN MILE BENCH

**WINEMAKER** Derek Kontkanen

### HARVEST REPORT

Early Spring temperatures brought a rapid start to the 2016 growing season. Mid to late Spring did cool off and brought heavy rainfall. The rain hampered berry development slightly, but the warm summer days followed by cool summer nights more than made up for it. This temperature fluctuation allows sugar to develop during the day and acidity to develop at night, resulting in whites with excellent fruit flavours and bright acidity. Red wine varieties benefited from the early growing season allowing them to ripen on the vine for much longer than a typical harvest. The cooler fall weather helped the grapes retain moisture which resulted in subtle fruit profiles with supple, smooth tannins.

### WINEMAKING

The Cabernet Franc was hand harvested and gently put through the crusher/destemmer and placed into an 8 ton open top tank. This allowed the wine to be "punched down" by hand. The wine was then pressed and transferred into a special selection of French and American oak barrels where it went through secondary fermentation. The wine was then aged for 16 months in the barrels. Individual barrels were tasted to ensure quality before being transferred back into stainless steel tanks for final blending.

### TASTING NOTES

There are ripe raspberries and red plums with subtle notes of vanilla and mocha on the nose. The palate is rich with berries and mocha flavours with a hint of pleasant herbaceousness. The tannins are plump and approachable, the acid is in balance and the finish is medium to long with the flavour persisting after the last sip.

### TECHNICAL NOTES

Alcohol/Vol.	14.5%	Residual Sugar	2.4 g/L
Total Acidity	6.26	Oak Aging	16 Months
pH Levels	3.61		

Please enjoy responsibly.

