

WINEMAKER'S

CUT

2025 Cabernet Franc

Wine

100 % cabernet franc

Tier

CUT WINES

single varietal wines

BC VQA okanagan valley (vintners quality alliance)

cases produced: 1750 | 12x750ml

SKU: + 659279

UPC: 644625858624

Vineyard

deadman lake vineyard, oliver BC
soil type: brown chernozem & shale
year planted, acres: 2005, 4 acres

gill vineyard, osoyoos BC
soil type: sandy loam
year planted, acres: 2019, 8.5 acres

Harvest

hand harvested between 20th - 30th Oct. 2025
@ average 24.8 brix, 4.6 tons per acre

Winemaking

cold soaked for 24 hours
wild & organic yeast fermented for 11 days
100 % stainless steel with micro oxidation
3.68 PH, 6.0 g/L TA, 13.5 % ALC, 2.8 g/L RS,

Winemaker's Tasting Notes

color: bright ruby
nose: cherry, raspberry, black currant, violet, fresh herbal notes
palate: medium body & smooth, ripe red & dark berry flavours balanced by fresh acidity

In other words

This Cabernet Franc opens with inviting aromas of ripe raspberry, red cherry, and blackberry, accented by subtle notes of violet, graphite, and dried herbs. The palate is smooth and balanced, with supple tannins and a gentle roundness from micro-oxidation in stainless, allowing the fruit to shine without heaviness.

Food Pairing

grilled lamb
herb roasted chicken,
mushroom dishes, lentil stews, green vegetables,
tomato dishes, semi soft cheeses

Aging Potential

drink now + 5-7 years



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