

SANDHILL



CABERNET FRANC 2007

SANDHILL ESTATE VINEYARD

GROWING CONDITIONS

The 2007 growing season began with a typical spring; the vines showed their first buds by early May. Summer was more temperate than usual, which had little effect on whites, but for reds, meant that flavours were not developing at their usual rate.

To allow proper ripening, harvest was delayed a few days into mid-September. Subsequent periods of cool, rainy weather further extended the harvesting. Although final yields were 5-10% less than forecasted, the smaller crop promises to produce excellent quality wines with full body and ripe concentrated flavours.

Dry and warm, the fall was a winegrower and winemaker's dream. Through October, frost was a minimal threat and foraging wildlife stayed out of the vineyards. The resulting harvest produced exceptional whites and reds with power and finesse.

WINEMAKING

- Loose crush, gentle but complete extraction of the fruit
- 5 day cold soak
- Warm fermentation
- Aged 15 months in American and French oak

FLAVOUR PROFILE

- Deep garnet colour with a complex, aromatic bouquet of black cherry, black currant, sweet spice, cedar, cigar box and sweet vanilla.
- Black fruit, spice, cedar and leather unfold on the palate followed by a persistent, lingering finish of sweet black fruits and spice.
- Pairs well with rack of lamb, wild mushroom risotto, game meats, beef stews, and grilled steak with sautéed mushrooms.
- This dry, medium-bodied wine is rich in the mouth, with velvety tannins.

WINEMAKER NOTES

"2007 was a good year for growing grapes with exceptional colour and flavour. The key was to keep close control of the yield, allowing full sunlight exposure. This year's Sandhill Cabernet Franc is a great example of what an excellent Cabernet Franc can be when grown in the Okanagan."

- Howard Soon, Winemaker

A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA

1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T 250-762-3332 F 250-762-2999
1000-1200 WEST 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T 604-267-9463 F 604-264-6810
VQA OKANAGAN VALLEY VQA

