

## Équinose Cabernet Franc 2017

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal old world, equal new world.

This Cabernet Franc from the single vineyard La Feuille d'Or in the heart of the Golden Mile was the first wine that opened our eyes to the potential uniqueness of the wines of the South Okanagan. The lushness and fruit intensity of the new world marries the structure, acid, nuanced aromatics and complexity of the old world.

2017 Équinoxe Cabernet Franc is a mere 2x 225l barrique production. The vines were cropped at very low yields and it allowed us to capture the spirit and the very essence of this noble grape variety. Grilled poblano (darker) peppers, red cherry, spicy vintage cigar, saddle leather, smoked meat, dusty earthy tones and other hard to pinpoint complex aromas greet you on the nose. There is a monstrous weight behind this wine and a finish that lasts for well over a minute. A monumental wine that is a must-buy for lovers of Cabernet Franc. It can be enjoyed on release for those who enjoy bold wines that don't play coy.

## RECOMMENDED FOOD PAIRING

Arrachera and tripe beef fajita with Padron peppers is a personal favourite.

GRAPE VARIETY: 100% Cabernet Franc

REGION: The Golden Mile
VINEYARD: La Feuille D'Or

SOIL ORIGIN: Alluvial Fan

SOIL TYPE: Silt, gravel, cobbles

AGE OF VINES: 25 years old

YIELD: Average of 2.0 tons/acre

PRODUCTION: 50 cases
ALCOHOL: 14.80%

CLARIFICATION: Unfined and unfiltered

AGING: 18 months in French oak barrels, 50% new

