



## Hainle Vineyards - 2003 Hainle Cabernet Franc

International medal winner



The Cabernet Franc grape is grown in France's Bordeaux and Loire regions. It is well adapted to the Okanagan Valley, and usually ripens very nicely, with full, peppery and fruity flavours. It is fast becoming one of the signature red varieties of British Columbia

2003 was an extended growing year, with most varieties reaching good maturity.

The harvest took place on November 5, 6 and 7, 2003, at an average sugar content of 21.2%. All of the grapes were crushed and fermented on the skins for 7 days, after which the wine was left to macerate on the skins for another 9 days. A gentle pressing, and a complete malolactic fermentation followed, and all of the wine was placed in 4 year old barriques for a period of 7 months.

Deep ruby in colour, with a slight purple tinge, this wine has aromas of raspberry, black and green pepper, and spice. The mouthfeel is full, with a soft finish and medium tannins. It is completely dry. Residual sugar is 0.5 g/l, and acidity is 6.1 g/l. Alcohol content is 12.9%.

Harvest	November 5-7 2003
Avg.sugar	23,2
Bottling	January 2005
Cases	56
Alc/Vol	12.9 %
Residual sugar	0.5 g/l
Acid	6.1 g/l
Cellar Potential	20 years

This wine will match very well with meat dishes, particularly if grilled or roasted, with an herb or fruit based accompaniment. 305 total cases were bottled in 2005.

CSPC: 624862013031 Price: Can \$ 99.90