

Équinose Cabernet Franc 2021

Blackberries, Meaty, Spicy, Peonies, Velvety, Powerful, Elegant

Équinoxe: equal day, equal night. Equal new world, equal old 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.

2021 Équinoxe Cabernet Franc is a very small-production wine that is not made in all vintages. 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. Can be enjoyed on release for those who enjoy bold wines that don't play coy.

RECOMMENDED FOOD PAIRING

Meat-Based: Arrachera and asada beef fajita, bavette steak and frites with a rich mushroom sauce are never a bad idea with this bold wine.

Plant-Based: Green bean casserole, charred eggplants with tahini sauce or corn and bell pepper enchiladas are great with this wine.

GRAPE VARIETY: 100% Cabernet Franc
REGION: The Golden Mile
VINEYARD: La Feuille D'Or

SOIL ORIGIN: Alluvial Fan

SOIL TYPE: Silt, clay, gravel and cobbles

AGE OF VINES: 29 years old

YIELD: Average of 2 tons/acre

PRODUCTION: 53 cases
ALCOHOL: 14.30%

CLARIFICATION: Unfined, lightly coarse filtered

AGING: 19 months in re-fill Tonnellerie Boutes Grand

Reserve French Oak Barriques.

