



POZZA VINEYARD CABERNET FRANC 2018

Our third public release of 100% cabernet franc. Wild fermented and aged in concrete and neutral barrels for 6 months. Savoury herbs, red fruit and exotic spice fill the glass. Bottled unfiltered with minimal intervention this wine ups the “wine geek” content in our portfolio for sure. A bold statement for a different style of Cab Franc here in BC. A great follow-up to the much-lauded 2016 and 2017 vintages.

2152 Barcelo Road Cawston, BC V0X1C2
Admin@orofinovineyards.com
www.orofinovineyards.com

This single vineyard Cabernet Franc from Orofino is a fine example of careful site selection and the diversity of the Similkameen Appellation. The Pozza Vineyard is like no other site in the Valley. It is situated on a big slope at high elevation with a Northerly aspect tucked around a mountain just off of Highway 3A in the **Olalla Gap**. It is hidden from morning sun and is one of the coolest sites around, yet surrounded by true desert conditions. This allows for long hang times for mature phenolics and slow sugars accumulations. Soils are typical sandy loam over gravel and round river rocks.

This small block of Cabernet Franc was the last block picked this vintage, a testament to the cool site. Destemmed and lightly crushed into small open top fermenters. All of the small bins were left to ferment with indigenous yeast. After fermenting until dry, the wine was pressed off into concrete tanks and old French barrels and left to age for 6 months. The wine was left unfiltered and unfinned to preserve everything given from the grapes and the site.

The style is reflective of the bright and juicy Cabernet Francs of the Loire. The varietal characteristics are front and center. Bright red fruits, herbs, and wet stones jump out. This is a bold statement for the direction Orofino is moving towards and it pushes the boundaries for Cabernet Franc in British Columbia.

Production: 200 cases
Harvest Date: October 31, 2018
Brix: 20.6
TA. 7.05 g
Ph. 3.68