

2022 OUTSPOKEN CABERNET FRANC

WINE AND VITICULTURE NOTES

Grown in the warm, desert climate of Osoyoos, our 2022 Cabernet Franc leans heavily toward big fruit without the green edges. You are greeted with aromas of plum, blueberry, black cherry, dried Oregano, and a delicate florality. The palate is well structured with present tannins, juicy sour black cherry, more dried herbs and a slight offering of cola. It is delicious now but will continue to benefit from aging in the cellar. Pair with brisket, butterfly leg of lamb or lamb gyros, or your favourite beef bourguignon recipe.

The growing season in Osoyoos, much like Penticton, will be remembered as one that was late out of bed but continued to party late into the Fall. In fact, it was the warmest Autumn on record which was instrumental in ripening our vineyards, yet helped provide above average acidity levels, famous in Okanagan wines. Overall, this was an outstanding vintage producing age-worthy wines.

TECHNICAL INFORMATION

CSPC/SKU ~ 379988

Acid ~ 6.3 g/L

RS ~ 1.8 g/L

Production ~ 98 cases

Vineyard ~ Osoyoos

Bottled ~ April 22, 2024

Wholesale Price ~ \$27.49

pH ~ 3.37

Alcohol ~ 13.4%

Variety ~ Cabernet Franc

Harvested ~ Oct. 31, 2022

Listing Status ~ Winery online / direct

WINEMAKING

- The grapes were hand harvested, gently destemmed, and left as whole berries to cold soak for three days.
- Wild fermented, finished by fermenting with a select yeast strain, not exceeding 25 degrees.
- Aged 16 months in a combination of new and second fill French barrels.
- Finished wine was unfinned and unfiltered.



Chain Reaction
WINERY

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