PHANTOM CREEK ESTATES



Cabernet Franc KOBAU VINEYARD 100% CABERNET FRANC

The shaded afternoons of Kobau Vineyard beautifully preserve Cabernet Franc's fragrant aromatics. To ensure optimal ripeness, the two blocks were meticulously picked over multiple passes spanning 18 days. The result is a rich, perfumed wine that combines sweet cherry and black raspberry fruit with heady notes of licorice, rose petals, and black truffle. Elegantly structured, with refined, supple tannins balanced by impressive freshness, this has the depth of fruit to effortlessly cellar for the next 4-6 years.

Kobau Vineyard

The southerly aspect of the Kobau Vineyard on the Golden Mile Bench allow the vines to bask in the early morning sun. On gravelly soils, wines from this vineyard are known for being mineral-driven, well structured, with a balanced ripeness and fresh acidity.

ESTABLISHED 2005 ACRES 44.3 SOIL Sand and gravel ELEVATION 330-390m

The Vintage

2020 growing season was slow to start, with slightly higher than average rainfall and mild temperatures throughout the spring. Hot and dry conditions, typical of the South Okanagan climate prevailed from late Spring until harvest and were ideal for berry and tannin development. Fortunately, most of the harvest was completed before a sudden cold snap occurred towards mid October, ending harvest quite abruptly for the region. Although 2020 had a less than average harvest volume due to small berry size this resulted in more concentrated fruit flavours.

VINTAGE	RESIDUAL SUGAR
2020	I.I g/L
HARVEST DATE	ALCOHOL
October 7-24	15.5%
MATURATION	TOTAL ACIDITY
21 months, 20% new	5.4 g/L
French oak	pН
BOTTLING DATE	3.79
September 2022	