



CEDARCREEK

ESTATE WINERY



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AMPHORA WINE PROJECT

2016

**Desert Ridge
Cabernet Franc**

BC VQA OKANAGAN VALLEY

Harvested: October 16th, 2016

Bottled: August 18th, 2017

Hand harvested and naturally fermented
in an authentic Italian clay amphora.

No filtration

No artificial yeast

No preservatives

ESTATE BOTTLED AND PRODUCED BY
CEDARCREEK ESTATE WINERY, KEI OWNA BC V1W 4S5
RED WINE PRODUCT OF CANADA/
VIN ROUGE PRODUIT DU CANADA

750 ml. 14.5% alc./vol.

50 of 453 bottles

Our Wine is Our Word



2016 Amphora Wine Project Desert Ridge Cabernet Franc

CSPC 958421

UPC 778913 800443

TECHNICAL INFORMATION

HARVEST DATE
October 16, 2016

BLEND
100%
Cabernet Franc

FERMENTATION
100% Clay
Amphora

AGING
7 months on skins
in clay amphora

BOTTLING DATE
August 18, 2017

CASES PRODUCED
72 (6 packs)

ALCOHOL
14.5%

TOTAL ACID
6 g/l

RESIDUAL SUGAR
0 g/l

PH
3.78

We hand harvested sections of our best rows of Cabernet Franc from our arid, stony vineyard 'Desert Ridge' in Osoyoos on the 16th of October 2016. After destemming, we added the berries to the Amphora without any additions such as sulphur dioxide or acid. We sealed the amphora and walked away. Seven months later, we pressed off the grapes in a basket press. After another several weeks in small stainless steel tanks, we bottled the wine unfiltered without any additives. We yielded 72 six-bottle cases (432 hand numbered bottles) from the Amphora.

TASTING NOTES

Seven months on skins and seeds allows the wine tannins to polymerize and soften. This natural wine is all about texture, earthy tobacco and pure purple fruits.

notes: