



OLD VINES FOCH | 2023

OKANAGAN VALLEY BC VQA

Once widely planted throughout the Okanagan Valley, the Maréchal Foch grape is now grown at only a handful of wineries in the region. The grapes for this wine were hand-harvested from our Osoyoos vineyard where they were first planted in 1978.

TASTING

A fresher style of Foch with juicy ripe dark fruits, dried red currant, sour cherry and hints of cocoa, and peppery aromas. Bright acidity combines blackberry, red currant with spiced clove on the palate with a smooth finish.

PAIRING

Enjoy as a main or side dish options like Dried Cherry Farro Walnut vinaigrette salad, mashed garlic cauliflower or baked Polenta with Fresh Tomatoes and Parmesan.

WINEMAKING

VARIETALS 100% Maréchal Foch

FARMING Certified sustainable vineyards, Sustainable Winegrowing British Columbia

FERMENTATION Lots are fermented on skins for 10-12 days

MATURATION Aged in both stainless steel and French and American oak and for 9 months.

CELLARING Enjoy now

ALCOHOL
14%

ACIDITY
6.19 g/L

pH
3.7

RESIDUAL SUGAR
2.7 g/L



Thick-cut Ribeye Steak
OLD VINES RESTAURANT