



2020 OLD VINES FOCH

STORY

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 as far back as 1978. Consequently, they produce distinct wines with intense flavours.

WINEMAKING

The Osoyoos Foch was one of our first blocks harvested during the 2020 vintage. The fruit was hand-sorted and gently destemmed to stainless steel tanks to undergo a three-day cold soak followed by fermentation. After 11 days, the finished wine was separated from the skins and allowed to age for 18 months in a selection of American and French oak.

TASTING NOTES

The 2020 vintage opens with aromas of sour cherry and licorice with hints of vanilla and cocoa. The palate is rich and round with soft, integrated tannins and intense darkfruit flavours.

PERFECT PAIRINGS

We suggest any red meat off the grill such as blue cheese stuffed burgers, artisanal sausages and roasted game meats. Decanting this wine for an hour or two before serving will enhance the tasting experience.

TECHNICAL NOTES

Alc. by volume: 13.5% Total acidity: 6.7 g/l Residual sugar: 0.2 g/l

pH: 3.75 SKU: 639625

UPC: 778856120219 Date bottled: April 2022

CELLARING NOTES: Drink now through 2030.