

Serendipity WINERY

2009 PRIVATE RESERVE ESTATE CAB FRANC

\$49.90

Bottled: October 13, 2011

Cases produced: 46 cases

TASTING NOTES: It is an outstanding wine, with a vibrant colour, complex nose and a full-bodied round, smooth taste. It has dark plum, currant, black pepper, and smoky notes. Aged two years in specially selected French barrels, this wine is our first harvest which came from our baby grapes hand planted four years earlier. It has a freshness which will go well with your spears of asparagus and the mint hollandaise sauce.

REVIEWS:

“Dark in colour, this wine begins with aromas of figs, plums and vanilla. It delivers layers of flavour – black currants, black cherry, coffee, chocolate and liquorice. The structure is still firm, suggesting the wine has even more to give with several years of cellaring. Hence, a point score suggesting the wine’s upside. 92 points”

- John Schreiner

“The Private Reserve Estate Franc is a surprising discovery for me. So soft and fleshy in a manner most BC reds never achieve. There are still some tannins to shed but the ripe black fruits and tobacco flavours with flecks of chocolate and sagebrush will easily carry the day by 2015. A solid offering and one of the best young cabernet franc we have tasted. Try it now with at-bone steak or cellar it for another two or three years. 91 points.”

- Anthony Gismondi

Bronze medal at the 2012 Finger Lakes International Wine Competition

Silver medal at the 2012 West Coast Wine Competition

Winner of the Best of Varietal award, at the 2013 Okanagan Spring Wine Festival competition

Come visit us! We’re at 990 Debeck Road, Naramata, British Columbia.

Serendipity Wine Shop Hours: 10:00 am - 5:00 pm daily, from the Okanagan Spring Wine Festival to the Fall Wine Festival. By appointment only in the winter season.

Please email us at wineclub@serendipitywinery.com or call 250.486.5290.

For more information, visit www.serendipitywinery.com and follow the conversation on [Facebook.com/SerendipityWineryBC](https://www.facebook.com/SerendipityWineryBC) and Twitter ([@winespiration](https://twitter.com/winespiration)).