



CABERNET FRANC 2024 (Keg)

VARIETY:	100% CABERNET FRANC
PRODUCTION:	80 kegs (20L)
ALC./VOL.:	14.0%
OTHER:	pH 3.79, TA: 6.0 g/L, RS: 2.2 g/L
CSPC:	+ 688680

THE GRAPES

Cabernet Franc is a historic red wine grape originating in France with roots going back to at least the 17th century. With strong ties to the Loire Valley, it is known as one of the parents of the famous Cabernet Sauvignon, making it foundational to modern winemaking. Known for its aromatic profile of red berries, herbal and floral notes, it performs especially well in cooler climates. It is widely used as both a varietal wine and as a blending component, particularly in Bordeaux, where it adds elegance and complexity. In the Okanagan Valley, Cabernet Franc is treasured due to its ability to ripen reliably in all vintage conditions. It contributes freshness, structure, acid and an aromatic lift to Bordeaux-style blends, while also gaining recognition as a standout single varietal.

VINTAGE REPORT

The 2024 Okanagan wine vintage will be remembered as one of adversity, as a severe cold snap in mid-January caused extensive damage to primary and secondary buds on vines across the region, leading to significant crop losses in most vineyards. As a result, many growers were faced with the difficult decision of replanting their vineyards and varieties. As the season progressed, the Okanagan experienced warm, dry conditions that forced vineyards to rely heavily on irrigation to sustain any vines that survived the cold snap. Moon Curser was among the few wineries fortunate to retain some high-quality fruit, although the crop load was significantly reduced. To supplement the diminished harvest, we sourced grapes from a number of our neighbouring friends vineyards. This collaboration helped us boost our yields for the 2024 vintage, ensuring that we could still produce wines of exceptional quality despite the challenging conditions.



VINEYARD

- Osoyoos East Bench, Pendergraft Vineyard
- Class 1 vineyard site, south-west aspect/slope
- Soil: loamy sand with silica and granite composition
- Harvest date: October 23, 2024
- Brix at harvest: 24.4 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm fermentation kept at approx 25 °C in a variable capacity 7,000 L stainless steel fermenter.
- Gentle pumpovers three times daily
- Cooperage: 12 months in 225 L barriques; François Frères. 22% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Kegged: April 2026

TASTING NOTES

The 2024 Cabernet Franc showcases a medium ruby colour with a lifted bouquet that weaves together spice, dark fruit and herbal freshness. The overall impression is one of balance, where ripeness and elegance are thoughtfully aligned. The nose is expressive, with subtle layers of nutmeg, vanilla and blackberry, while eucalyptus adds an aromatic edge. Nuances of clove and coffee round out the bouquet, giving it both complexity and a familiar warmth. On the palate the wine is dry, with a medium-full body and flavours that complement the nose: black plum, blackcurrant and anise. Fine-grained tannins provide structure without heaviness, while a balanced acidity keeps the wine focused. French oak is well integrated throughout the wine, lending a polished texture across the mid-palate. The finish is persistent, with lingering spice and savoury notes. Try this wine with your favourite burger, steak frites, or roasted chicken with wild mushrooms.