



OLD VINES FOCH | 2024

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

Expressive aromas of black cherry, dark plum, and blackberry are layered with smoked meat, earthy notes, warm baking spice, and a hint of orange peel. Medium-bodied and richly textured, the palate offers concentrated dark plum, blackberry compote, and cranberry-cherry flavours, complemented by savoury earth, cured meats, sweet spice, and lingering citrus peel. Smooth and balanced, with supple tannins and a velvety finish.

PAIRING

An excellent match for smoked brisket, bbq ribs, venison, duck, or grilled lamb. Its savoury characteristics complements charcuterie, mushroom-based dishes, aged Gouda, Gruyère, and other rich, nutty cheeses.

WINEMAKING

VARIETALS 100% Maréchal Foch

FARMING Certified Sustainable Winegrowing British Columbia

FERMENTATION Lots are fermented on skins for 10-12 days

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

CELLARING Enjoy now

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.55 g/L	3.81	2.3 g/L

