

Ep 70: Wines of the Okanagan Valley and Cabernet Franc with Siobhan Turner MW (Part 2)



Janina Doyle 00:00:07 Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me, just can not get enough of the good stuff. I'm your host, Brand Ambassador, Wine Educator, and Sommelier. So, stick with me as we dive deeper into this ever evolving, wonderful world of wine and wherever you are listening to this, cheers to you!

Hello. Welcome back to part two with Master of Wine Siobhan Turner. And this episode, we're going to be talking about a Canadian Wine region, Okanagan valley. Now, as you'll soon learn from Siobhan, Cabernet Franc, the grape variety grows very well in the Okanagan valley. Now with Cabernet Franc, expect this amazing peppery perfume. You get these raspberry, violet notes. There's always like this mineral edge, like a bit of graphite or olives and a green note. Sometimes it'll have that bell pepper and also tobacco. It has medium high acidity, and then it has these medium-ish tannins that are always just lovely and gentle and soft. And it dances. It's a very lively, vibrant, perfumed, grape variety that you need to know about. Now, it's pretty much thought that it originated from the Southwest of France on the Spanish border, but you will find the majority of Cabernet Franc vines planted in the Loire valley in the north of France. And then also a little further south in Bordeaux. About a half of all the Cabernet Franc vines around the world are in France. And if anyone is discrediting Cabernet Franc as a superior grape variety, this is a grape variety that is used in many of the most premium wines of Bordeaux. As an example, the Premier Cru Classé A, this is the top level in Saint-Émilion, Chateau Cheval Blanc always uses a high percentage of Cabernet Franc. In fact, two thirds of their vineyards are planted to this grape variety and perfect timing for this episode, Chateau Angelus who also have the highest ranking, the status Premier Cru Classé A in Saint-Émilion. They just released, it's their first release, the Hommage à Elisabeth Bouchet 2016, and it is a hundred percent Cabernet Franc vines. Now Cabernet Franc can actually handle hotter and colder climate. It's actually much better than Cabernet Sauvignon and Merlot by the way. So, you're going to find it growing quite well in Tuscany, for instance, in Italy, but also it's around in Hungary, in Argentina, Chile, South Africa, Spain. And, of course it's doing rather well in some of the wine regions of Canada. And that is what we're going to focus on today. So, enough of me blabbering on, it's over to Siobhan.

Right, so I feel like it's time that we talk about wine and talk about a wine region that quite clearly you have a little bit of a soft spot. So, your research paper is on the Okanagan Valley in British Columbia, in Canada, and specifically on Cabernet Franc. So just where did you grow up in Canada? Did you grow up in British Columbia?

Siobhan Turner MW 00:03:24 No, not at all. I grew up in Winnipeg, which is pretty much if you draw a line a long, a little bit north of the Canadian American border, if you draw a line between east and west and get to the middle that's about where I was.

Janina Doyle 00:03:38 Okay, fine.

Siobhan Turner MW 00:03:41 It's as flat as a pancake and a 10 hour drive from anything of a comparable size.

Janina Doyle 00:03:45 Fair enough. And also in terms of like Canada, I mean, you've got British Columbia or Ontario really haven't you in terms of wine regions. I know, Nova Scotia, and Quebec are getting a bit...

Siobhan Turner MW 00:03:56 Nova Scotia is growing as well. And I believe, um, particularly for sparkling wine at the moment. Um, it's interesting because actually Nova Scotia and not, not the Okanagan, but Nova Scotia and Ontario, the Niagara peninsula, they are surprisingly far south. So you're looking at, you know, something roughly on a latitude with, um, Bordeaux or slightly further south. I mean, obviously there are other climatic factors there, but the Okanagan goes from the 49th parallel up to about the 51st.

Janina Doyle 00:04:33 Okay. Yeah. And for anybody who doesn't have a map of Canada in front of them, which they probably don't, um, British Columbia is pretty much on the west, in the far west, isn't it, of Canada.

Siobhan Turner MW 00:04:43 Yeah. British Columbia is, is the Western side. Um, but to put it into context, uh, Canada's huge. And it would take me, uh, roughly Ooh, four and a half to five hours to drive from the Okanagan valley to Vancouver, over to mountain ranges.

Janina Doyle 00:05:08 Oh my god, really? Gosh, four and a half hours. But then those mountain ranges, am I right, thinking that the Okanagan really benefits from that because actually it protects them a lot from rain.

Siobhan Turner MW 00:05:18 It gives them, they are definitely in the rain shadow. Um, but at the same time, they've got this ample reservoir of, um, of water in the lakes. Um, so it is effectively an extension if you've ever been to the Columbia valley, it's, it's a Northern extension of the Columbia valley, uh, with added lakes and it's utterly, utterly, utterly beautiful.

Janina Doyle 00:05:44 That is exactly what I've heard and everything I've looked at is stunning. So I assume, you've spent a decent amount of time, especially having done a research paper on this Valley, investigating. Can you just talk to us about if you're there, because I know that the Northern part is much cooler and wetter, the Southern part is warmer and drier, but can you just paint a picture for us.

Siobhan Turner MW 00:06:03 Yeah. Okay. So if you imagine the valley between two mountain ranges with a series of really gorgeous lakes going down the middle of it and the mountain ranges are quite high. So there's a real difference between the, uh, morning side and the afternoon side. Uh, the Western side of the valley gets the morning sun. So it tends to have grapes that are a lot cooler in the afternoons. And then the afternoon side of the valley on the, on the east gets the afternoon and evening sun. And that gets, you know, much riper, much, much warmer. Um, it's a very continental climate. It has quite extreme heat and less extreme cold because it's mitigated by the, the lake. But, you know, I'm putting that into a Canadian context. So it is regularly over 35 degrees in the summer, um, less regularly, but still quite frequently down below minus 20 in the winter and that 20. Yeah. But most of the plantings are on quite steep slopes. So they are protected in that way. And they do have obviously some

frost protection from the lake, but that's, winter freeze is one of the big risks for the grapes in the valley. And then going, if you think about the valley, the bottom of, um, Okanagan lake is a small town called Penticton and more or less north of that town is cooler. It does Chardonnay, it does some lovely Pinot Noirs and it does some of the best Riesling I've ever tasted in my entire life. Um, really bright, fresh searing acidity. Um, but it's, it's that kind of, if you think in a European context, maybe Baden, Uh, Pfalz, that kind of thing, where you can get the lovely Pinot Noirs, but the stunning stunning acid in the Riesling. So that's fantastic. Um, further south the lake effect, isn't quite the lakes aren't as big and as dominant. Um, it's much drier it's by the time you get down to the American border, it actually is officially a desert. Um, and there you get really, you can get quite extreme heat. There are a lot of Merlot plantings because that's what everyone planted when they first started. Um, and they really care about the clone. They just knew it made quite easy drinking red wine, and that's what it's used for. There are some people making, um, more expensive Merlot, but I don't think there's really anyone who seriously thinks that it is the top quality wine for the region. On the other hand, you've got Cabernet Sauvignon that people are really usually trying to make in the way a bit like a slightly turbocharged, Um, well, no, not turbocharged. They're trying to make it a bit like a Napa, a slightly cooler Napa. Um, and then there's some stunning Syrah, and of course my favorite, the Cabernet Franc. Syrah can be absolutely gorgeous, but has a slight problem because it's very, very vulnerable to winter kill. So it's really tough to get Syrah vines with any age on.

Janina Doyle 00:09:51 Cause they get cracking and then unfortunately whoop get wiped out again. Yeah. Okay. That's a shame. Let's go to Cabernet Franc. So is this your favorite grape variety in the Okanagan.

Siobhan Turner MW 00:10:05 Yes, absolutely. Okay. Favorite red. I'll lay claim to the Riesling, but, but it's definitely my favorite red.

Janina Doyle 00:10:12 I thought I was going to say, is the way you were just talking about the other Riesling, it's gotta be. Okay. Right. Well, that's rather convenient because we happen to have a glass of Cabernet Franc in front of us. So that's so exciting. So we both have a Mission Hill family estate who actually, I believe, are one of the originals from Okanagan, one of the first wineries, they go back to 1981. When did Okanagan really get planted?

Siobhan Turner MW 00:10:38 Well, it had been planted to lot, you know, it's been planted for a long time, particularly with a wave of German immigration, but a lot of it was planted to hybrid grapes or to, um, yeah, mainly hybrid grapes, some of the original *Vitis labrusca* grape varieties. Um, and then in the late 1980s, Canada joined what was then the north America free trade agreement NAFTA, which came into force in 1989. And there was a realization that they were never going to be able to compete on equal terms with things coming out of California central valley. Um, and to be fair, not just price terms, but also quality. Um, if you've got that climate that can ripen grapes like that, you know, it's just not gonna work. Um, so there, the Vintners Quality Alliance was created around the same time, which mandated a hundred percent BC grown grapes for BC VQA wines. And at the same time, there was this huge ripping up of the old hybrid vines and replanting. So most of the vines in the valley date from not much earlier than 1990.

Janina Doyle 00:12:02 Wow. Okay. So Mission Hill that were drinking now really, yeah, they are one of the pioneers and I, just to comment you said about the Vintners Quality Alliance, people will find that on the bottle VQA and you mentioned BC, which I am obviously assuming stands for British Columbia,

right? Just go with what seems right. So yeah. And in fact, you get this on the bottle. Okanagan valley BC VQA because there is still, is there still the practice going on quite a lot in Canada where they're importing in juice and then kind of bottling it in Canada areas. Yeah. So if anyone who wants to know a certain level of quality look for the VQA basically on the, on the label. Okay, perfect. So we're having the Vistas Edge Cabernet Franc 2019, and I've been waiting for this, right. Okay. Let's let's let's go, go, go. Let's do this. And in fact, perhaps you can, um, we'll obviously taste this wine. I'd love to hear what you think of it, but then maybe how you are at analyzing it and what a Cabernet Franc should taste like. Perhaps you can give me a bit of that as well, but...

Siobhan Turner MW 00:13:03 Okay. Well you look at it and it's sort of a, I would call this a medium cherry red color. It's really bright in color. I think it's a gorgeous color, but, but very, very much on the red spectrum rather than, you know, orange or purple. And it's got these really lovely and again, very bright, it's clearly a new world wine from its nose. It's got these bright cherry, but at the same time, this hint of tobacco leaf.

Janina Doyle 00:13:34 Yeah. You say tobacco leaf. I get like, even a little bit of kind of pencil shavings or a bit of like incense sticks kind of. That's just my little vibe.

Siobhan Turner MW 00:13:43 Yeah, the pencil shavings to me say, um, I agree with you. I agree. They're there. They say more to me, um, Bordeaux grape variety than specifically Cabernet Franc where it's the tobacco leaf that takes me to Cabernet Franc.

Janina Doyle 00:13:57 I see, now I'm getting in the way and I'm ruining this. Right. I'm going to shut up. I'm going to give my no, because you're going through why you think it's Cabernet Franc run. So please continue. Please continue teacher, please.

Siobhan Turner MW 00:14:07 The main reason I think it's Cabernet Franc, is cause it says so on the label.

Janina Doyle 00:14:12 Stop it. You're losing your magical power.

Siobhan Turner MW 00:14:15 That was Michael Broadband's top tip. One glance at the label is worth a, a thousand wines tasting experience.

Janina Doyle 00:14:25 No, come on. Be serious.

Siobhan Turner MW 00:14:27 So for me, it's got this and it also has, uh, um, a really lovely texture, this wine. I find it's got, um, it's got this bright fruit. There's also some, there's a little hint of oak in there, but it's not overpowering.

Janina Doyle 00:14:47 Very, very restrained, isn't it?

Siobhan Turner MW 00:14:51 But it is giving it some texture. It's a very young wine. This is only a 2019 and I'd say it's probably got several years to go for sure. And It's got really lovely, fine tannins. And it's, it's lasting a long time in my mouth. It does have, um, very high alcohol, 14 and a half. But, um, this is actually lower than Mission Hill has been in in previous years. And I really say, I, I do applaud them in pulling back on the alcohol. Um, I think it, it is better to show some restraint in that, in that way. Um, and it is, it's very much a new world Wine, but I think it's showing some of the lovely elegant that you can get from the Okanagan as well. So it's not, um, it's not too souped up. It's um, it's got power and it's

got juice and ripeness to it, but it also has a freshness on, it's got a persistence and textures that are giving it complexity in my mouth. I really like it.

Janina Doyle I really like this too. I think it's very lifted and aromatic on the nose. And I think that's personally my feeling towards Cabernet Franc. In fact, I think Jancis Robinson describes it as like the feminine side of Cabernet Sauvignon you know, in a way. I think she said it, but it's, it's always for me very pretty.

Siobhan Turner MW 00:16:22 Yes. And this wine, as I've got it in my glass, it's coming out, that perfume is coming out more and more and more. And I think that is the essence of Cabernet Franc. So in my mind, it's got that perfume that you find in the Loire, for example. But it's got more ripeness and more juiciness. And I think it's got qualities in this wine that you don't find anywhere else. It's not trying to be a Napa wine. It's not trying to be an old world wine. It is just itself. And that's one of the things I love about the Okanagan Cabernet Franc.

Janina Doyle 00:17:00 Yeah. And you know, it's nice. I dunno about you. I assume that you poured a little in advance, but the fact that it's had some time in the glass and it's really opening up, I love the fact that it's elegant and fresh. I think you said elegant didn't you, it really does taste elegant, but the structure behind it, those tannins, they are very, very fine, but there's a nice kind of grippiness to them. Like I get it almost something a bit more autumnal, some crushed leaves in there as well. So I get this, that lovely texture that goes with the freshness and the fruit.

Siobhan Turner MW 00:17:29 The texture is very definitely there. It's got some nice grip to it. It's got a polish, but it is true to the grapes origins, I think.

Janina Doyle 00:17:39 I'd still say it's interesting because you've got that texture, but I would still put it in the more silky category as well. Definitely. I just think for anyone, from my point of view, if they wanted to know what Cabernet Franc is, you've got concentration, you've got lots of fruit, but it dances, it's vibrant, it's fresh and it's never going to feel too heavy in your mouth. I mean, that's what you can chill it down, right. Even, this has seen, uh, it says it, ohhh, I love the fact that they give you the information on the back. By the way, everyone. This is clonal selection. 214. Do you have anything to say on the clonal selection 214?

Siobhan Turner MW 00:18:13 Um, I can tell you that in all my research, only one person mentioned Cabernet Franc clones to me, and it was a Viticulturalist and in doing so he dismissed it as irrelevant.

Janina Doyle 00:18:26 Okay. Irrelevant. Okay. Everyone it's 214, but we don't need to know about that. It's actually 15 months in French oak barrels and 25% new, but I think they've integrated that beautifully well.

Siobhan Turner MW 00:18:37 I think they have, yeah. The one thing they don't tell you that I would like to know is what the rootstock is, because that I think is really important. A lot of the valley was planted on SO4, just because that's what they had. And there's been a trend to sort of pull back from that and start planting more on 3309 and in particular on Riparia Gloire. And that, I think that is, is really interesting because it, it gives, um, no, it helps control the vigor much more. And that's what you really need to do with Cabernet. Franc is, is control it's vigor and stop it from getting too weedy.

Janina Doyle 00:19:18 Okay. And so what presumably you say does that also, the herbal notes like Cabernet Franc is known for maybe bell pepper and just herbacious in general, leafy aromas, maybe, and chili pepper, whatever these kinds of aromas and flavors. Do you find that actually it keeps that at bay by...?

Siobhan Turner MW 00:19:36 I would hate to lose all of those. Um, I think I can sort of the capsicum I can live without, but the slightly leafy, well, like I said, tobacco leaf, I, I really liked that in Cabernet Franc. So you want some of it. But you don't want it overpowering.

Janina Doyle 00:19:56 Yeah. So just the rootstocks because I'm, I know nothing about rootstocks, the rootstocks you've mentioned. I know, as in I've read them, but it doesn't mean I know anything of them. So the last two that you've coming away from SO4 and going over to the other two, both of them basically are very good root stocks in all types of soils, um, to control yield, or in just specifically the soil types of Okanagan Valley?

Siobhan Turner MW 00:20:19 Oh god, that is, um...

Janina Doyle 00:20:20 Oh dear, did I open up a pandoras box?

Siobhan Turner MW 00:20:22 That's a huge category. It really depends on the soil and what you want from, and the grape variety and, and what you want from it. So if you're, you know, looking to control vigor, then you're looking for something more like a Riparia Gloire in the soils of the Okanagan, because generally that the Riparia Gloire really likes a sort of damper soil. So it struggles a bit in, in the Okanagan and that's good.

Janina Doyle 00:20:53 Okay. Yeah, exactly. We want to stress them out. Right. It's the soils very consistent. I mean, this is like 150. Yeah.

Siobhan Turner MW 00:21:01 No, not at all. It's very heterogeneous. Um, so just going back to the, um, the 3309, the big thing about 3309 is that it's, it's very cold Hardy. Um, and that's really important. Um, interestingly enough, there are actually some producers because there's not a huge Phylloxera pressure. There is Phylloxera, but particularly on the Sandy soils, there's not a huge Phylloxera pressure. And some of them are planting on own roots. Um, mainly because it helps avoid grafting breaks in the cold winter.

Janina Doyle 00:21:38 Ah, okay. All right. But I suppose this is with, with many wine regions now, you know, the old world, France, Italy, they've been established for a really long time and the rest of us and the new world, we're just playing catch up. And that's where I think the new world and especially, you know, something like Okanagan where really they've only started working with Vitis Vinifera vines since what, like the 1990s, you say really. That is 30 years, 30 years of history compared to thousands that we have in France. It's so young. And when you think about the quality, and of course the quality makes sense now because winemakers can fly around the world and work wherever with whomever and bring back all that knowledge, so we can do it so much faster, but still you've got to really understand your own terroir, right. And really play around and it's experiments as well. Isn't it?

Siobhan Turner MW 00:22:29 They are very much still learning about their terroir. They're very much still learning what's going on. There are a number of producers in the valley who have winemakers, who have, you know, come from, you know, Ross Wise is at Black Hills Estate. He is a Kiwi.

Uh, David Patterson, I think is also from New Zealand. Uh, Grant Stanley at Spearhead is from, he's from BC, but he's worked in New Zealand and he's worked in Burgundy. So there, there are a growing number of people who have worked around the world. And of course the big one for me is, is Ben Bryant at Mission Hill. Um, but there are also quite a few people who have never really worked as a wine maker other than in the valley. And I think it's important that they do travel and they see particularly styles, not of Wine that are, are different and they see what can be done. Um, and that's how, if you think about what Australia has, you know, the, the change that's happened in Australia in the last 10, 15 years and the excitement that that's producing there. And that's from a lot of people traveling the world, seeing what's being done in, in different parts and then coming back and going, okay, well maybe we can do that here and trying it. And sometimes it works and sometimes it doesn't, but then they try something else. And now they're taking that back and taking it elsewhere. And it's so exciting to see how that, that translates. But I think the Okanagan will benefit from that more in a few years' time.

Janina Doyle 00:24:11 Yeah. So people need to pay attention. Start drinking now. I mean, sadly in the UK, we don't have many of it, but we do have this bottle, which, my gosh, I will let everyone know later when I found some retailers, if there is retailers. Cause I actually don't know. But, um, we, we were talking beforehand weren't we Siobhan and, we're guessing this is a, probably about 40 pounds, if it is retailing in the UK. So I'm going to get back to you, everybody on that, but it's worth it. I promise you it's worth it. You, if you would spend 40 pounds on a bottle of wine somewhere else, the quality is here. Isn't it?

Siobhan Turner MW 00:24:44 It absolutely is. And the one thing I would say is, is, you know, Bibendum do sell it. So maybe they would sell a case and it would definitely benefit from, although it's gorgeous now, so this could be challenging, but I think this would benefit from a few years aging. So maybe allow yourself three bottles a year

Janina Doyle 00:25:04 And everyone guess what, if you buy it, like, this is not a Mouton Rothschild. It's not going to be counterfeited. You are fine. You're going to be safe. Yes, exactly. Now, just to finish up on the Cabernet Franc conversation, the reason that we are drinking Cabernet Franc is because you did your research paper, which was titled a potential signature red variety. So your research paper for the Master of Wine. Um, what was the conclusion?

Siobhan Turner MW 00:25:31 Well, let's, let's go back slightly and say that I, I examine this on the basis of, of four criteria. Um, and the, the criteria we're looking at, to what extent Okanagan Cabernet Franc has the viticultural qualities to succeed in the Southern Okanagan because the Northern Okanagan is at the moment a bit too cold. Um, so whether it has the viticultural qualities and the answer to that was a definite yes, people loved it. Whether it had the, um, in the opinion of wine professionals in BC and London, the quality to compete successfully on a domestic and international stage. And again, the answer was a definitive yes. People loved it. Um, then so, so we have two ticks out of four so far,

Janina Doyle 00:26:27 It's going well so far. What about the next one?

Siobhan Turner MW 00:26:29 And then the next one was whether it had the backing of industry professionals and this really was tricky. The sort of non-producing wine professionals. So the people who were selling wine, restaurant, restaurant wine directors, um, wine merchants in BC, and those who are, again, restaurant consultants, sommeliers, retailers, distributors, uh, in the UK were absolutely convinced of the need for a signature variety for a region that is trying to make its mark outside of its

own very limited domestic market. And, and in Canada, it's actually really from BC through Alberta, into Saskatchewan, but they don't really drink a lot of wine in Saskatchewan and into Manitoba. And that's about where its domestic market stops because Ontario wines go you know Ontario eastwards and then Quebec drinks French wine. Um, so it's actually, it's not a Canadian market per se. It's a Western Canadian market. And the, like I said, the wine professionals who weren't producers were absolutely convinced of the need for signature variety. The producers were much, much less so, and there's no appetite it feels in the producing community, in the Okanagan, to really start thinking about promoting a single variety or even a single red variety. They have a sense that they want to promote diversity. And I can understand that. I do feel that starting from where they're starting, they should get one thing known. It's a bit like if you think about Austria. Austria has a huge variety of amazing, grape varieties, but they started with Gruner Veltliner in terms of, you know, bursting onto the world stage.

Janina Doyle 00:28:46 And still have, and it's, and that's what makes probably Austrian Wine special and unique, right?

Siobhan Turner MW 00:28:51 It is. And now they can sell Blaufränkisch and Zweigelt and I had a Rotgipfler the other day in a restaurant in London and they can sell their, their Riesling and their Pinot Blanc and their Sauvignon Blanc from Styria. But they started with Gruner Veltliner and they wouldn't have started as phenomenally if they'd gone well, we've got Blaufränkisch and Zweigelt and Rotgipfler and all these other grape varieties and we're just really diverse.

Janina Doyle 00:29:23 Yeah, yeah, yeah, no, no, I fully understand. And funny enough you say that working, as I mentioned to you earlier my day job for a Chilean winery, one of the most wonderful things about Chile as a country is the diversity and they are always trying to sell that message and it is an important message. However, because it's a big message, it doesn't actually help. It's good. If you are, um, a wine consumer that wants to discover, and you're willing to go, go in and really get to know that region, but it does make things a hell of a lot easier if you want people to come across to you wherever you are. Yes. One message. One simple thing, and then go from there. Totally agree.

Siobhan Turner MW 00:29:59 So at the moment, within the valley itself, that isn't, that isn't seen as important, which I find really quite sad. And then my fourth criteria was whether it produces a wine with a defined style. And the answer to that is, is very definite no. Um, we've got an example of what you might call style A here, which is, um, it's, it's probably a slightly, you know, A-ish, this one, um, and I say A-ish because it's only had 25% new oak, which is relatively restrained. And I think the oak is beautifully integrated, but it's still that really quite ripe, and it has had, you know, the new oak. What you find with a lot of them is that they have 50 to 100 percent new oak.

Janina Doyle 00:30:52 Ok, So big blockbusters.

Siobhan Turner MW 00:30:54 They are, this is 14 and a half, they're they're, you know, they're well above 14 and a half percent alcohol. They're very, very ripe. And then if the other style, so you might call that style B, is very little new oak and much lower alcohol, so 12 and a half, 12 sometimes, fermented in concrete. And they're very different beasts. Yeah.

Janina Doyle 00:31:19 Yeah. So actually Beauty and the Beast depending on where. So then I suppose then it's confusing for the consumer.

Siobhan Turner MW 00:31:28 It's confusing because they don't know what they're going to get. And I think that's, um, again, I, that might be surmountable if there's a huge focus on Cabernet Franc, but there isn't.

Janina Doyle 00:31:43 You tried though. Well, no, no and so you shouldn't. Tasting this beautiful Mission Hill Cab Franc, apart from the fact that it's divine and as you said, it can really, it's only going to get better for quite a few more years. Really only just had this research paper released. You know, as you go off into the world, as you are now a newly qualified and rather passionate and motivated Master of Wine, people are going to say, hey, talk to us, what's your thing, what's your deal? And you're gonna be like, Cabernet Franc from Okanagan valley. You know, let's, let's see what happens. Maybe you plant the seed. Whilst you plant the seed, I shall drink.

Siobhan Turner MW 00:32:29 I just I've been spitting religiously, but I've just poured a little bit more into my glass. So I'm thinking, this is just beautiful. I was planning to have a dry day today. I think that's gone.

Janina Doyle 00:32:40 Opps. Well, sorry that is not my fault. That is Mission Hills fault. So actually Mission Hill, I don't, I personally don't know much about many wineries in Okanagan, obviously Painted Rock, I really love as well. Um, they, they get a big tick from me.

Siobhan Turner MW 00:32:56 And they do a gorgeous Cab Franc too.

Janina Doyle 00:32:58 Oh they absolutely do. And that was actually my favorite of the range. But I have to say for anybody who wants to try Mission Hill, I mean, they're winning awards left, right and center, Winery of the year as well.

Siobhan Turner MW 00:33:07 They are. And, and it's a real labor of love from Anthony von Mandl, who, um, he owns a sort of drinks co- he owns White Claw and Mike's Hard Lemonade. Um, but he, he pours his passion into Mission Hill and there's, uh, a really stunning winery at the top of Mission Hill on the west side, just off, in West Colona. And it's well worth a visit if anyone ever does go to the Okanagan, if only to actually have a stunning vista of a large part of the Northern part of the valley.

Janina Doyle 00:33:51 And they've got an award winning restaurant, I hear as well.

Siobhan Turner MW 00:33:53 They have an award winning restaurant and beautiful weather and they do lovely concerts.

Janina Doyle 00:33:59 Oh, okay. Mission hill. If you're listening. Can you invite me, please, I'm ready to come.

Siobhan Turner MW 00:34:04 Or invite me back.

Janina Doyle 00:34:06 There you go. Can you have us both, please? We will be very happy to come. Oh, but thank you so much. Like I think anyway, people need to discover Cabernet Franc as a grape variety because it's...

Siobhan Turner MW 00:34:16 I completely agree.

Janina Doyle 00:34:18 It's an international variety. It's the father of Cabernet Sauvignon. It has amazing history. And yet still, for some reason, even in the Loire valley, hasn't got the same reputation

as many of the other grape varieties, let alone, obviously this beautiful example that we have in front of us from the Okanogan valley. So guys get these bottles, get trying.

Siobhan Turner MW 00:34:38 It is just stunning. Isn't it? It's, it's just that perfect match of that beautiful floral elegant style and the ripeness. I think this is just perfect actually.

Janina Doyle 00:34:51 I'd have this, by the way, with like, lamb with olives and then some like grilled tomatoes. I get a bit of tomato leaf as well. I'm getting more...

Siobhan Turner MW 00:34:57 I can almost taste that now.

Janina Doyle 00:34:59 Yes, there you go. That is what I want right now.

Siobhan Turner MW 00:35:02 I might just have to go down to the Ginger Pig and buy myself some...

Janina Doyle 00:35:05 Do it. There we go. Thank you Mission Hill. Thank you for the gift of this beautiful wine. We appreciate it. Um, and thank you Siobhan for your time. You are personally inspiring. And going back to the episode before where we were talking about Master of Wine, and you said you want it to be a Master of Wine because of those inspiring people that you met, you've done the exact same thing. You've got me excited. You've got me feeling passionate and reminding me why I am in this wine industry, this beautiful, beautiful industry. So I appreciate your time. So chin, chin, and Salut, and cheers to you. And, um, we'll talk again in a few years when Cabernet Franc is the most signature grape variety of Okanagan valley.

Siobhan Turner MW 00:35:45 Thank you for sorting this bottle.

Janina Doyle 00:35:47 You are so welcome. Cheers.

Siobhan Turner MW 00:35:49 Thank you.

Janina Doyle 00:35:57 So I'm feeling rather confident now that if you weren't already, you're all mega fans of the grape variety Cabernet Franc: the parent grape variety of Cabernet Sauvignon, and what I didn't mention also Merlot and Carménère. And perfect timing on the 4th of December, 2021, it is Cabernet Franc day. So if you're listening to this on release, you have a few weeks to go and find a delicious bottle of Cabernet Franc. If you do want to get a bottle of this, if you're in America, lucky you just look online. There's loads of options. I have managed to find one retailer so far in the UK that is stocking this delicious Cabernet Franc Vistas Edge from Mission Hill. And that is Kenricks wines, which is in Fulham, London. And they're retailing this wine at 50 pounds. But I have been told the good old logistical problems that are affecting our whole world and stock issues, in the new year if you're listening to this, there should be more options in the UK. So I shall finish off with my wine quote and this is from the owner of Château Tanunda in Barossa valley. So an Australian winery. So his name is John Geber, obviously that also gives you a hint that there is also Cabernet Franc in Australia as well. And he says:

“Cabernet Franc is that Chanel No 5 perfume of any wine. It just lifts you. It's amazing.”

And I had to use that quote because I fully agree. So go out, get your bottles, get ready for Cabernet Franc day. Thank you as ever for listening. If you haven't subscribed yet, please do so. Like the podcast if you can. Please leave a comment. It really helps the podcast become more discoverable. Share this podcast over all your social media platforms and with all your wine loving friends. Don't forget. You can

always message me Instagram @eatsleep_winerepeat, and of course, check out what I'm drinking during the week. And email me if you don't have Instagram: janina@eatsleepwinerepeat.co.uk. So I'm raising my delicious glass of Mission Hill Cabernet Franc. And until next week's episode, cheers to you.