

A vertical painting of a landscape. The top half shows a cloudy sky in shades of blue and grey. Below the sky is a green valley with rolling hills. In the foreground, there is a reddish-brown path or field. A bright yellow silhouette of a bear is superimposed on the landscape, walking from left to right.

2020 TEMPTRESS

VINTAGE

A hot and relatively dry summer; the ideal growing season. Perfect conditions for later ripening varieties. Narrow picking windows required attentiveness, patience and agility in the vineyard.

BLEND

Cabernet Franc 38%, Merlot 31%, Cabernet Sauvignon 23%, Petit Verdot 8%

WINEMAKING

After a period of drying, the juice was pressed of its skins. Post fermentation, the wine was aged for 17 months in a combination of French and American oak 23% of which was new.

AROMAS & FLAVOURS

The nose shows intense youthful aromas of caramelized brown sugar, black cherry and blackberry. The palate is ripe with notes of tart crabapples, salted caramel and blackberry.

FOOD PAIRINGS

This wine pairs perfectly with beef carpaccio, eggplant parmesan, duck confit.

WHEN TO DRINK

Enjoy now, or if your patience permits lay down in your cellar now until 2028.

THE
Foreign Affair
WINERY

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