

ADEGA

ON 45TH
ESTATE WINERY

Grown on a 19-acre farm on the shores of Osoyoos Lake, these handcrafted wines showcase the unique terroir of the region. Carefully cultivated and expertly crafted, each bottle reflects a commitment to quality, tradition, and the rich winemaking heritage of the South Okanagan.



From Our BC Vineyards

CABERNET FRANC | 2022

TASTING A bigger red wine, the Cab Franc is bursting with spice, black cherry, and peppery notes with hints of violet. This wine has big tannins and spicy flavours with underlying notes of earthiness, plum and anise.

PAIRING Thanks to its high acidity and soft tannin structure, try dishes like penne with Italian sausage, risotto-stuffed bell peppers, sage chicken with roasted root vegetables.

WINEMAKING

VARIETALS 100% Cabernet Franc

FARMING All hand picked estate fruit sitting on the East side of Osoyoos Lake with sunny South West exposures and amazing terroir. Thoughtfully farmed with a commitment to sustainability.

PRESSING Berries were destemmed and the skins gently broken, followed by pump-overs to achieve a gentle extraction of flavour and colour.

FERMENTATION Stainless steel and oak barrels for 12 months

Alcohol: 14.2%

Residual Sugar: 0.7g/l

Acidity: 5.8g/l

pH: 3.7

Harvested Here. Crafted Here. Bottled Here. 100% BC Grapes, 100% BC Wine.

Every bottle bearing VQA tells the story of our land. From the first bud break in the vineyard to the final seal of the bottle, each step happens here in British Columbia. Our VQA certification guarantees that 100% of the grapes are grown in BC and the wine is made to the highest quality standards, ensuring every sip captures the character of our unique terroir. This is more than wine—it's a true taste of BC.