



# 2014 PINOT NOIR

Winemaker: Grant Stanley  
Assistant Winemaker: Matthew Fortuna  
Harvest Date: Late-September 2015  
Brix at harvest: 24.0 Average  
Winery Retail Price: \$29.00  
Production: 3,194 cases  
(12 bottle cases/750mL bottles)  
190 magnums  
(1.5L bottles)



## WINE FACTS:

R.S. 0 g/L    pH 3.63    T.A. 6.2    Alc. 13.5%

## APPEARANCE:

Deep red, intense violet-purple hue

## AROMA:

Rose petal, star anise and exotic spices

## PALATE:

A rich and fruitful entry that immediately fills the mouth with concentrated dark fruit flavours. Ripe black raspberry, truffle, toasted nuts and peppery chocolate prevail and then blend seamlessly with beautiful mineral undertones. The sipper is rewarded with the characteristic silky long finish we have come to expect from our estate Pinot Noir.

**THINK OF:** A place where mountains, lakes, and vineyards combine for the perfect Pinot experience.

## DRINK WITH:

Close friends; a loved one at sunset; or maybe even really, really close family. Hi-pour into burgundy aromatic glasses between 12 and 16 degrees Celsius, and allow to warm in glass to 18 and 20 degrees before drinking. Decanting is not necessary. Traditional pairings to consider include lamb, tenderloin, venison and a multitude of game birds. For the fishy folk don't be afraid to pour with Sockeye salmon and Ahi tuna. Side up with well-seasoned mushrooms, truffled baby potatoes, or black forbidden rice. Hardened artisan cheeses aged meats are always favourite accompaniments for those simple but satisfying char-cut evenings.

Made from a blend of six Dijon clones from all blocks of our estate: 115, 114, 777, 667, 828, 943. Vine ages varied between those in their 3rd to 6th leaf. Selectively hand harvested and sorted into small individual fermenters with a combination of destemmed and whole cluster fruit. Cold soaked and fermented spontaneously with naturally occurring yeasts for 19-28 days. All Pinot barrels went through seasonal spring malolactic fermentation from May to June of 2015 in our subterranean wine caves, and spent a total of 13 months in barrel before blending. Age worthy for up to 12 years when kept in proper cellars.

Bottled unfiltered and unfiltered in February 2016, under a screwcap fitted with a breathable liner to promote micro-oxygen transfer into the wine which over time will help build tannic complexity during aging.

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## SEASONAL CONDITIONS:

2014 Proved to be one of the earlier and more optimal growing season in recent times in the Okanagan Valley. Wine growers up and down the valley were pleased that the spring time brought with it dryer conditions than years past which was welcomed as this helps aid vineyard activities and also fruit set after the critical flowering time.

The summer that followed was warm and dry with growing degree days exceeding all previous years recorded at 50th Parallel Estate.

As harvest time approached, it was also an exciting time at the winery as we were about to open our new state of the art gravity flow winery.

The Winery was completed just in time for an early harvest, and proved itself to be even more efficient and user friendly than was anticipated, as we were able to process a record amount of fruit in a record amount of time.

Fruit that entered the winery was in excellent condition all around, and harvest was completed before any inclement weather took hold of the valley, setting the vintage up to be the best yet at 50th Parallel Estate.

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50th Parallel Estate | 17101 Terrace View Road, Lake Country B.C.  
250-766-3408 | [www.50thParallel.com](http://www.50thParallel.com) | [orders@50thparallel.com](mailto:orders@50thparallel.com)

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