



UNPARALLELED 2014 PINOT NOIR

Winemaker: Grant Stanley

Assistant Winemaker: Matthew Fortuna

Harvest Date: Late-September 2014

Brix at harvest: 24.0 Average

Winery Retail Price: \$50.00

Production: 347 cases



WINE FACTS:

R.S. 0 g/L pH 3.65 T.A. 6.0 Alc. 13.5%

APPEARANCE:

Brooding dark purple edges with an intense dark red rose coloured center.

AROMA:

Savoury herbs and warm earth, hint of rose petal, toasted walnut and anise.

PALATE:

An intense entry showcasing the Okanagan spirit of Pinot Noir: ripe black staccatto cherry, black current, baked blueberries, and a breath of roasted red pepper. The initial power gives way to layers of structured tannin that promise years of drinkability but still with the silky presence to drink now. The finish presents the impression of freshly toasted cashews, black pepper, and slatey minerality. The truly quintessential Okanagan Pinot Noir.

THINK OF:

Infinity, and beyond...literally the wine for the place that you never want to leave, the place that seemingly goes on forever in your heart, and your mind.

DRINK WITH:

Someone who can cook a great meal to pair with great wines, so you can relax and appreciate every sip of this game changing Pinot Noir. High pour into burgundy aromatic glasses between 12 and 16 degrees Celcius, and allow to warm in glass to 18 and 20 degrees before drinking. Decanting can occur at cellar temperature; allow to breathe for 15-25 minutes. Traditional pairings to consider include lamb, tenderloin, venison, and a multitude of game birds and 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 and aged meats are always favourite accompaniments for those simple but satisfying char-cut evenings.

SEASONAL CONDITIONS:

2014 proved to be one of the earlier and more optimal growing seasons 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. We were able to process a record amount of fruit in a very short period 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.

The Harvest of 2014 marked a very special time in the history of 50th Parallel Estate. Excitement was high in the winery as we knew we had an exceptional vintage to work with. We did not know until blending in the fall of 2015 that we would be able to create a new, very special wine at 50th Parallel Estate. This new wine is so unique and expressive that we think you will find it truly Unparalleled. After tasting over 150 barriques of Pinot Noir, we unanimously agreed on 14, representing 3 vineyard blocks and 4 Dijon clones. This vintage, Block 3 Clone 115, Block 3 Clone 667, Block 5 Clone 114, and Block 6 Clone 828 were selected to create our very best Pinot Noir for you.

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