



2018 Pinot Noir Estate

Technical notes

- Harvest dates: Oct.6-7 / Oct.11-14
- Tonnes/acre (2.1m x 1.2m plant density): 2.0-2.5 tonnes / acre
- Average brix at harvest: 21.5 - 22.5
- Finished wine analysis:
 - RS:2.0g/l TA:5.0 pH:3.66 alc./vol:12.5%
- Cases made: 1,300

Growing season summary:

A typical Okanagan spring of warm and dry weather in April set us up with a slightly early bud break. Spring-summer rainfall was spaced out nicely providing natural irrigation without causing too much disease pressure. A cooler August slowed ripening before clearing skies in September, and a final push of ripening for truly, a great harvest!

Winemaking approach:

- 21-day fermentations, including a 5-day cold soak maceration pre-fermentation.
- 16 months in barrel. 100% French oak. 30% new barrel.
- Wines are kept un-sulphured and held cold over winter. Warming in spring brings malolactic fermentation to soften acidity, creating balance on the palate. After 8 months in barrel, all vineyard blocks and fermentation batches, which are held separate until this point are tasted and accessed for quality.
- The Estate series, our flagship Pinot Noir, retains the qualities it has been defined by for a decade. 100% Estate grown grapes, this wine reflects the unique soils and climate of our vineyards with structure, finesse, and vibrant fruit expression.

Tasting Notes

- Ruby hue. Aromas of Black Cherry, Cedar, Hickory smoke, Orange Zest
- Flavours of Cherry, Vanilla, Dried Strawberry, with Soft Cocoa powder textures.

March 5, 2021