



## 2019 Blanc De Noir

### *Technical notes*

- Harvest dates: Sept. 23<sup>rd</sup>
- Tonnes/acre (2.1m x 1.2m plant density): 2.0-2.5 tonnes/acre
- Average brix at harvest: 18.5
- Blend components: 100 % Pinot Noir
- RS:0.3 g/l      TA:7.8 g/l      pH:2.98      alc./vol: 12.0%
- Cases made: 330      Bottled: Feb. 4<sup>th</sup>, 2020      Disgorged: Aug.4<sup>th</sup>, 2022.

### *Growing season summary:*

A typical Okanagan spring of warm, dry weather in April set us up with a slightly early bud break. Mid summer rainfall caused some concern but provided natural irrigation. Typical dry Okanagan weather set in late July, continuing through August and September, providing excellent ripe fruit, and a promising vintage year!

### *Winemaking approach:*

- *Primary Fermentation* - 100% whole bunch pressings. Fermented in neutral barrels. Inoculated with a selected sparkling wine yeast strain. Fermented to dryness. Barrel aged for 6 months.
- *Secondary fermentation* – Our Blanc de Noir undergoes a traditional method secondary fermentation. The wine is bottled with the addition of sugar and yeast and sealed with a crown cap. Yeast consume the sugar, converting it to alcohol and CO<sub>2</sub>. The CO<sub>2</sub> gas is trapped in the bottle and forced into solution, creating carbonation. This fermentation last from 4-6 weeks. The wine is left in contact with yeast solids (lees) in bottle for a further 30 months to gently extract texture and flavour from the lees.

### *Tasting Notes*

- Subtle pink hue. and fine bubble. Aromas of Brioche, Rainer Cherry and Strawberry.
- Flavours of fresh baked brioche, vanilla custard and toasted almonds. Dry on the palate, balanced with a textural mouthfeel. Highlighted by bright acidity, minerality, and a lasting finish.

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May 9, 2023