



2019 Pinot Noir Estate

Technical notes

- Harvest dates: Oct.2nd - 10th
- Tonnes/acre (2.1m x 1.2m plant density): 2.0-2.5 tonnes / acre
- Average brix at harvest: 22.5 - 23.5
- Finished wine analysis:
 - RS:2.0g/l TA:5.4 pH:3.75 alc./vol:13.8%
- Cases made: 1,900

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:

- 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. Our vineyard blocks are fermented and aged separately until the following summer when all are tasted and blended to one of our three different series of Pinot Noir.
- The Estate series, our flagship Pinot Noir, retains the qualities it has been defined by for a decade. This wine reflects the unique soils and climate of our vineyards with structure, finesse, and vibrant fruit expression. Our mature vines in Blocks 1 and 3 build the backbone of this blend, pulling from soils of sandy loam, heavily concentrated in pink granite rock. These unique soils contribute to an electric sensation on the pallet.

Tasting Notes

- Deep ruby hue. Aromas of Black Cherry, sarsaparilla, vanilla, and nutmeg.
- Flavours of Cherry, rhubarb, orange zest and dried herbs. Textures of cocoa powder tannins and mineral sensations.

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