



2019 Pinot Noir Profile

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: 5.1 pH: 3.75 alc./vol: 13.5%
- Cases made: 700

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.
- 12 months in barrel, 100% French oak, 20% new, with the final 4 months of ageing in concrete.
- 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 second year of creating our Profile blend. This wine highlights the elegant side of Pinot Noir, highlighting floral and red fruit aromatics, with subtle textures. Blended from blocks 7 and 9, these vines are pulling from our finer textured clay loam soils mixed with pink granite. These soils promote fruit expression, while the pink granite underlines the wine with a mineral sensation.

Tasting Notes

- Ruby hue. Aromas of red cherry, dried strawberry, violets, and cocoa.
- Flavours of Cherry, strawberry, orange zest and black tea. Vibrant and juicy, finishing mineral sensations.

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