



2020 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: 21.5 - 22.5
- Finished wine analysis:
 - RS: >2.0g/l TA: 6.1 pH: 3.52 alc./vol: 12.0%
- Cases made: 330

Growing season summary:

A cool spring followed by a warm, dry summer and fall set the stage for growing premium North Okanagan Pinot Noir in 2020. Bunches were smaller than average, increasing skin to juice ratio, allowing for greater extraction of colour, and pronounced aromatics.

Winemaking approach:

- 21-day fermentations, including a 5-day cold soak maceration pre-fermentation. Comprised of four fermentation batches. Batches varied in whole bunch contribution with two having no whole bunch, one with 50% whole bunches, and one ferment made in carbonic maceration style where the batch is 100% whole bunch, sealed shut with out adding so₂, and allowed to ferment spontaneously. After ¼ of fermentation is complete the bunches are pressed, and juice is separated, and remainder of fermentation is completed without skins. Whole bunches have many advantages in fermentation, the most evident is a vibrant, bright fruit aromatic component.
- 12 months in barrel, 100% French oak, 20% new, with the final 4 months of ageing in concrete.
- 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 5 and 6, these vines are growing in our sandy loam soils mixed heavily with fractured 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, ripe strawberry, citrus zest, and black tea.
- Flavours of Sour Cherry, strawberry, orange zest and red licorice. Vibrant and juicy, finishing mineral sensations.

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