



## 2018 Pinot Noir Unparalleled

### *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. 50% 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 Unparalleled Series is our expression of luxury. We hold nothing back when creating this blend. We want maximum expression of Pinot Noir with all its great nuances. Terroir and fruit expression are accented by the finest barrel cooperers from France.
- This small batch is built on the different foundations we see from the different soils and Pinot Noir clones of our vineyard. Block 3 clone 667 and clone 115 classic red fruit aromas with a structured tannin built for aging, and block 6 clone 943 expressing deep colour leaning to purple, with intense purity in fruit expression. These are coupled with our favourite barrel cooperages in house to accent with subtle baking spice and cedar box aromas.

17101 Terrace View Road, Lake Country, B.C., Canada V4B 1B7

[www.50thParallel.com](http://www.50thParallel.com) | [info@50thparallel.com](mailto:info@50thparallel.com)

phone: 250-766-3408 | fax: 250-766-3403

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## Tasting notes

- Classic red ruby colour
- Aromas of red currants, dried sagebrush, sweet baking spices, chocolate mint.
- Flavours of sour cherries, dried currants, cinnamon and nutmeg. Fine tannins, lasting finish.