



2020 Pinot Noir Estate

Technical notes

- Harvest dates: Oct. 2nd - 10th
- Tonnes/acre: 2.0-2.5 tonnes / acre
- Average brix at harvest: 22.5
- RS: >2.0g/l TA: 6.2 pH: 3.55 alc./vol: 12.5%
- Cases made: 1,700

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.
- 16 months in barrel. 100% French oak. 30% new barrel.
- Wines are kept un-sulphured and held cold over winter until malolactic fermentation is complete with warmer temperatures in spring. 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. Fresh aromatics, black cherry, liquorice, cola, and nutmeg.
- Cherry and chocolate flavours. Cocoa powder tannins and electric mineral sensations.

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