



Pinot Noir

BC VQA 2014

Production 672 cases

Details:

Alc.	12.0%
pH	3.44
TA	5.9 g/L
RS	1.2 g/L

Availability: Restricted listing

Winery direct, VQA stores and select fine wine stores and restaurants

CSPC: 154088

UPC: 626990110057

Winemaker's notes:

Vineyard: Fort Berens Estate Vineyard, Lillooet BC

The 2014 vintage gave us Pinot Noir grapes that were ripe in phenolics and generous in yield. This wine is composed of five different clones of Pinot Noir, each contributing its own distinctive characteristics into this final amalgamation. It was aged in French oak barrels for nine & a half months and racked three times to clarify. It was unfiltered to retain its delicate aromas.

Tasting notes:

Our 2014 Pinot Noir balances the distinctive characteristics from five different clones of Pinot Noir grapes grown in our home vineyard. Aged in French oak barrels, this elegant wine has fruity, raspberry flavours and earthy aromas reminiscent of the smell of the forest after a rain shower. The delicate yet flavourful notes are a great match with lightly-spiced BBQ chicken or flavourful tuna steak.

Awards:

90 Points – Tim Pawsey 2017

Silver – BC Wine Awards 2016

Bronze – National Wine Awards of Canada 2016

Bronze – Los Angeles International Wine Competition 2016

Bronze – San Francisco International Wine Competition 2016

