



Pinot Noir

BC VQA 2016

Production 810 cases

Winery retail price: \$25.99 ex tax

Chemistry:

Alc. 12.86%
pH 3.74
TA 6.75 g/l
RS 0.75 g/l

Availability: Restricted listing

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

CSPC: 154088
UPC: 626990110057

Winemakers notes:

Made from 74% estate-grown Pinot Noir. 26% of the fruit used in the 2016 Pinot was sourced from "The Rise Vineyard" in Vernon. It was aged in French oak barrels including 30% new oak for 9 months.

The 2016 vintage yielded a very generous crop. Higher yields in conjunction with a long summer allowed the fruit to ripen slowly and over a longer period. These two factors are cardinal in producing fantastic Pinot Noir. This wine is naturally unfiltered and unfiltered. It may appear hazy and it may contain natural sediments.

Tasting notes:

Made from grapes primarily from our estate vineyard in Lillooet, this Pinot Noir is aged in French oak barrels. This elegant, unfiltered wine has notes of cherries and berries with a hint of pepper. It is complex with a lingering finish, and pairs perfectly with grilled salmon or game birds.

Awards:

GOLD – BC Lieutenant Governor's Wine Awards 2018

Silver – Pacific Rim Wine Competition 2018

Bronze – Los Angeles International Wine Competition 2018

