



## *Pinot Noir*

BC VQA 2018  
Production 781 cases  
Price: \$25.99

### CHEMISTRY

Alc. 12.3%  
pH 3.8  
TA 5.7 g/L  
RS 0.4 g/L

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,  
grocery stores and restaurants  
CSPC: 154088  
UPC: 626990110057

### WINEMAKER'S NOTES

Made from estate-grown Pinot Noir as well as fruit from the Similkameen and West Kelowna. This Pinot Noir was partially fermented with carbonic maceration and aged in French oak barrels for 9 months.

The 2018 vintage yielded a good crop with a slightly higher yield than normal. The long, warm summer allowed the fruit to ripen slowly, producing fantastic Pinot Noir. The colour is light, and the flavour is complex and long.

This wine is fermented with natural yeasts that occur in the winery and vineyards.

### TASTING NOTES

After you decant this wine, savour the deep and intensely aromatic notes of cherries and berries with a hint of pepper in your glass. On the palate, this complex wine is beautiful with a lingering, red fruit finish.

Pair this delicate food-friendly Pinot Noir with a grilled salmon or a hearty stew.

