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PINOT 3

WHITE WINE VQA OKANAGAN VALLEY

VINIFICATION

The 2011 growing season began very late due to an uncharacteristically cool spring, while July and August were also cooler than normal. September and October presented moderate temperatures, allowing for improved structure and phenolics in the early ripening and aromatic varieties, and permitting all grape varieties to mature and develop their excellent Okanagan flavours.

WINEMAKING

Our Pinot 3 is comprised of 30% Pinot Gris, 30% Pinot Noir, 30% Pinot Blanc, and 10% Riesling. The Pinot Noir was whole cluster pressed to impart intense fruit character from the juice while adding no colour or astringent tannins from the skins. This wine was fermented in stainless steel containers for three weeks.

AROMA / BOUQUET / NOSE

Apple, melon and peach aromas while the citrus notes entice your senses. This is an intriguing wine with a crisp lively palate and a well balanced finish.

FOOD AND WINE PAIRING

This wine offers so many layers to its flavours that it pairs well with a variety of foods. Enjoy with friends on the patio, and complement the wine with salmon and dill sauce or roast chicken and fig chutney.

TECHNICAL NOTES

ALCOHOL/VOLUME	12.5%
DRYNESS	0
PH LEVEL	3.36
RESIDUAL SUGAR	4 G/L
TOTAL ACIDITY	7.3 G/L
RELEASE DATE	JUNE 2012
AGEABILITY (SERVE UNTIL)	2015
SERVING TEMPERATURE	10° C
OAK AGING	NO

