



RESERVE

PINOT NOIR

BC. OKANAGAN VALLEY

2011

VITICULTURE/VINIFICATION

The Grapes for the 2011 Pinot Noir were harvested on October 18th from the Bull Pine vineyard at 23.2° brix. The fruit was crushed and fermented with a specially selected strain of yeast for 14 days. The wine was then inoculated with malolactic culture, and after the secondary fermentation was complete, the wine was aged in French oak barrels for 6 months prior to bottling.

VINTAGE CONDITIONS

The 2011 vintage had a cool, rainy start offering good soil moisture and effectively shortened the harvest window down to only eight weeks. This created a very compressed and busy vintage ending in early November. Fortunately, a very warm and sunny August and September allowed the vines to provide adequate maturity. Early shoot and bunch thinning and leaf removal were key to achieving ripeness in this cooler than normal year. Obtaining fruit ripeness without too much sugar has offered us balanced wines with good colour and structure without excessive alcohol. Wines from the 2011 vintage reflect good fruit and wine purity allowing for true varietal character.

TASTING NOTES

Toasty oak and spiced aromas are complemented by ripe cherry fruit scents. Elegant berry fruit on a moderately full-bodied palate with a rich tannic finish and a balanced acidity.

FOOD PAIRINGS

Light chicken and other poultry dishes ; salmon; Brie, Camembert and other soft, washed-rind cheeses.



PRODUCT INFORMATION

Size	750 mL
Availability	Select Liquor Distribution Board and Private Retail Locations and the Okanagan Estate Winery
Winemaker	Sandor Mayer
Product #	624767

TECHNICAL ANALYSIS

Alcohol/Vol	12.6%
pH Level	3.48
Total Acidity	6.6 g/l
Residual Sugar	5.3 g/l