



OKANAGAN ESTATE SERIES

Pinot Noir

VQA OKANAGAN VALLEY

2012

HARVEST

The 2012 Okanagan harvest was the best vintage in several years as it was very good for both reds and whites. Harvest started on September 6th with all grapes in by the first week of November. There was consistently high quality and varietal expression across all grape varieties. Good weather in later July and August put us back on track after a cool, wet June. Excellent weather through September, set us up for an outstanding vintage. Conditions offered great balance with very good flavours.

WINEMAKING

The grapes for the Estate Series Pinot Noir were harvested on both Oct 1st and Oct 5th from the Bull Pine and McIntyre vineyards at brix levels of 23.5 and 22.5 brix respectively. The fruit was gently crushed before being fermented with a specially selected strain of yeast for 14 days. The finished, dry wine was inoculated with malolactic culture, and after the secondary fermentation was complete the wine was aged in French oak barrels for 6 months, before being bottled.

WINEMAKER'S NOTES

Bright ruby-red in colour, with toasty oak spiced aromas and ripe cherry fruit, this 2012 Estate Series Pinot Noir is well structured and full in flavour and aroma. On the palate elegant berry fruit flavours and moderately full-bodied mouth feel with a rich tannic finish and a well balanced acidity.

FOOD PAIRINGS

Try this Pinot Noir with various dishes such as poultry or chicken in light pink sauces, grilled salmon, shellfish, mushroom bisque or even turkey burgers.



PRODUCT INFORMATION

Size	750 mL
Availability	BCLDB
Winemaker	Sandor Mayer
Product #	624767
Release Date	October 2012

TECHNICAL ANALYSIS

Alcohol/Vol	12.5%
pH Level	3.65
Total Acidity	6.2 g/l
Residual Sugar	3 g/l