



OKANAGAN ESTATE SERIES

Pinot Blanc

VQA OKANAGAN VALLEY

2015

HARVEST

The hot, dry summer gave way to warm, earliest harvest for us in the valley. 2015 vintage saw some concerns with smoke in the valley due to fires in the area and a fire in Washington state. The Smoke can in and as blow out of the valley in a matter of days. No ill effects were seen from this event. Harvest then proceed along. Cool fall nights help to enhance good varietal flavours. All in all was a good harvest.

WINEMAKING

The Grapes for the 2015 Inniskillin Pinot Blanc were carefully sourced on from our Darkhorse vineyard on the Golden Mile Bench on September 18th, 2015. The juice was racked into stainless steel tanks and inoculated with a strain of yeast that enhanced the robust varietal characteristics of the wine.

WINEMAKER'S NOTES

Aromas of green apple and tropical fruit on the nose. Lively on the palate, this Pinot Blanc is bursting with bright citrus and apple flavours, mirroring the nose with a crisp acidity to balance out the clean finish.

FOOD PAIRINGS

Pairs perfectly with a fillet of sole or baked ham, and a variety of chicken and poultry dishes.



PRODUCT INFORMATION

Size 750 mL
Winemaker Derek Kontkanen

TECHNICAL ANALYSIS

Alcohol/Vol 13.5%
pH Level 3.5
Total Acidity 6.3 g/l
Residual Sugar 5 g/l