



PINOT NOIR 2012

VARIETIES: 100% PINOT NOIR
PRODUCTION: 97 CASES
ALC. /VOL.: 14.4%
OTHER: PH 4.04, TA: 5.4 G/L, RS: 2.4G/L

VINEYARD

Our Pinot Noir is unique in that it is the only wine we make from fruit that is not grown on the Osoyoos East Bench. The grapes come from the eleven year old vines in a single vineyard block on the west side of Osoyoos Lake. The vineyard is a class 1 site, but it tends to be a little cooler than our East Bench locations. The soil type is loamy-sand with silica and granite composition.

We made an exception and strayed out of our geographical comfort zone for fruit with this wine. We did this because of Martin Plutt. He is the vineyard owner and the grower of the Pinot Noir grapes and he is a man of exceptional talent.

WINEMAKING

Osoyoos Pinot Noir is a fickle mistress due to the extreme heat here in the summer. Martin himself has worked season to season to understand this challenging variety, and to bring out the best from it on his site.

In the winery, we fermented the Pinot in a 2000L open top, variable capacity fermenter. The fermenting must was punched down three times a day. We pressed the fruit immediately upon the completion of the primary fermentation.

No post fermentation treatment was carried out and this wine was settled, racked and returned to tank. The finished wine then underwent full malolactic fermentation in tank and upon completion was re-racked and transferred to barrel. The wine was aged in French oak barriques; 20% of which were new.

TASTING NOTES

This medium bodied Pinot Noir displays the classic nose of ripe berries, black cherry and earth. The palate follows the nose, with additional characteristics of rose petal, leather with some toasted nut and morel mushroom elements. There is a good balance of tannin and acidity in this wine that keeps the palate clean and uncluttered on the finish.

Enjoy this wine with a variety of hearty winter dishes, particularly those featuring duck, lamb or mushrooms.

