

BLUE MOUNTAIN

Vineyard and Cellars



Pinot Noir 2016

Appellation:	Okanagan Valley
Blend:	100% Pinot Noir
Alcohol:	13%
MLF:	100%
Price:	\$30.00
CSPC:	329466
Clones:	113, 114, 115, 375, 667 and 777
Date Bottled:	March 2018

Viticulture

- Grown on 10 to 32 year old vines.
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

Vinification

- 2016 vintage commenced August 20th and was completed by September 21st.
- Pinot Noir was harvested between September 6th and 15th.
- Grapes were de-stemmed and placed into open-top fermentation tanks.
- During the 16-20 days maceration period, light pump-overs were practiced, with cautious 'Pigeage' occurring during the peak of fermentation.
- At the end of fermentation, the wine was drained to tank and the remaining pomace was pressed.
- Wine was settled for 2-3 days and decanted to French oak barrels.
- Malolactic fermentation (the natural process of converting malic acid to CO2 and lactic acid by bacteria), occurred naturally in spring 2017.
- Pinot Noir was racked barrel to barrel and the fine lees retained to allow for continued aging. The wine was unfiltered prior to bottling in March 2018.

This year 100% of the vintage was fermented with wild yeast native to the vineyard, in order to better express the terroir of our estate.

Winemaker Notes

Light garnet colour with red and black fruit. Vanilla and toast complement cassis, herbs and black cherry flavours, and spicy, velvety tannins fill out the 2016 Pinot Noir. Its balanced structure will allow the wine to age for 6 to 7 years.