

BLUE MOUNTAIN

Vineyard and Cellars



Reserve Pinot Noir 2014 Magnum

Appellation: Okanagan Valley
Blend: 100% Pinot Noir
Alcohol: 13.5%
MLF: 100%
Price: \$90.00
CSPC: 702910

Viticulture

- Grown on 15 to 30 year old vines from a blend of four French clones, 113, 114, 115, 667.
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

Vinification

- 2014 vintage commenced on August 30th and was completed by October 1st.
- Pinot Noir was harvested between September 19th and 30th.
- Grapes were de-stemmed and lightly crushed into open-topped fermentation tanks, along with a small portion of whole clusters which added to the intensity of the flavour and enhances the mouth feel.
- During the 16-20 days maceration period, manual cap management was practiced, with punch downs occurring twice and up to three times daily.
- Pinot Noir was then drained and pressed into French oak barrels, where it remained for 16 months until bottling in March 2016.

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.

The Reserve signifies a select blend of the vintage which enhances the structure, finesse and elegance with extended bottle ageing prior to release.

Winemaker Notes

The 2014 Reserve Pinot Noir is a rich, ruby-coloured wine complex layers of red fruit, spice and integrated oak. The wine could age 9 to 10 years.