Pinot Blanc 2018

Appellation: Okanagan Valley  
Blend: 100% Pinot Blanc  
Alcohol by volume: 13.0%  
MLF: 0%  
Harvest Dates: September 13th - 14th  
Date Bottled: April 2019  
CSPC: 329441  

Viticulture  
- 33 year-old vines.  
- German clonal selection.  
- Manual thinning was practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.  
- The 2018 vintage commenced on August 24th through to September 17th.  

Vinification  
- Grapes were whole-cluster pressed, to ensure the purity of the juice and maintain the high quality produced in the vineyard.  
- The juice was settled overnight before being decanted into either stainless tank or French oak barrels for fermentation.  
- 100% went through native yeast fermentation. Native yeast is present in the vineyard and cellar and allows for a stronger expression of terroir.  
- Upon completion of fermentation, the wine was aged on lees to protect the wine during evolution. Tank fermented wines are decanted from heavy lees just prior to completed fermentation. This allows us to maintain the fine lees for future ageing.  
- Barrel fermented wines age on fermentation lees, with no stirring of the lees once they have settled.  
- Wines were fermented in 20% stainless steel, 40% 35hL foudre, 5% 500L barrels and 35% 4 year old (5th fill) French oak barrels. Ageing saw the same proportions spend 5 months sur-lie.  
- The wine in tank and barrel were blended and bottled in April 2019.  

Winemaker Notes  
The 2018 Pinot Blanc displays complex flavours of stone fruit, white peach, and apricots with a touch of floral and minerality. A full mouth-feel with rich apricot notes and creamy on the finish. Balanced acidity will allow this wine to age beautifully for 3-5 years.