

BLUE MOUNTAIN

Vineyard and Cellars



Reserve Pinot Noir 2016

Appellation:	Okanagan Valley
Blend:	100%
Alcohol:	13%
MLF:	100%
Clones:	113, 114, 115, 667, 777, 375
Harvest Date:	September 6th - 15th, 2016
Bottling Date:	March 2018
CSPC:	714881
Price:	\$40.00

Viticulture

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

Vinification

- All fruit was hand-harvested, de-stemmed and lightly crushed into open-topped fermentation tanks. Additionally, a small portion of whole clusters were added to bring out the intensity of the flavours and enhance the mouth feel.
- During the 16-20 days maceration period, light pump-overs were practiced, with cautious 'Pigeage' occurring during the peak of fermentation.
- 100% of the vintage was fermented with wild yeast native to the vineyard, in order to better express the terroir of the estate.
- 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 into new to 4th-fill 228L 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.

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 Reserve Pinot Noir. Its balanced structure will allow the wine to age for 7 to 8 years.

