

BLUE MOUNTAIN

Vineyard and Cellars



WILD TERRAIN - BLOCK 9 PINOT NOIR 2017

Wild Terrain Pinot Noir, also known as the untamed sibling, represents the most extreme and varied topography of the Pinot Noir blocks from steep slopes exposed to the wind, to sun-drenched, flatter plains over loamy sand. Significant South-Western exposure reveals a wild complexity, at once handsome and delicately pretty, savoury and boldly free.

VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	115, 667
VINE AGE:	20 year old vines

HARVEST

DATE:	September 27, 2017
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VITICULTURE

- 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-top fermentation tanks.
- 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.
- The 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 2018.
- Pinot Noir was racked barrel-to-barrel and the fine lees retained to allow for continued aging. The wine was unfiltered prior to bottling.

DATE BOTTLED:	March 2019
BLEND:	Pinot Noir
ALCOHOL:	13%
MLF:	100%
PRICE:	\$55.00
RELEASE DATE:	September 2019
AGING:	7 to 8 years
CSPC:	49455