

BLUE MOUNTAIN

Vineyard and Cellars



GRAVEL FORCE - BLOCK 14 PINOT NOIR 2017

A more Westerly and Southern exposure creates a warmer site, the basis for Gravel Force— an overt, brooding and textural wine with strength. Combining a base of rocky gravel, loamy sand and more clay than other Blue Mountain Pinot Noir vineyards, Block 14 encourages strong natural growth and vigour.

VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	115, 667
VINE AGE:	30 year old vines

HARVEST

DATE:	September 24, 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:	49448