

BLUE MOUNTAIN

Vineyard and Cellars



RIVER FLOW - BLOCK 23 PINOT NOIR 2017

Planted in 1994, Block 23 rises majestically from the earth upon high ground from sandy loam soil. The vineyard's almost Northern exposure, combined with gentle, East-facing slopes expose the vines to cool morning sun, allowing the vines to develop gently and undisturbed, between sun and soil crafting Blue Mountain's River Flow. This is Pinot as nature intended - a refined, elegant and composed Pinot Noir.

VINEYARDS

APPELLATION: Okanagan Valley
CLONAL SELECTION: 113, 114
VINE AGE: 25 year old vines

HARVEST

DATE: September 26, 2017

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. Additionally, a small portion of whole clusters were added to bring out the intensity of the flavours and enhance the mouthfeel.
- 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: 819023