

BLUE MOUNTAIN

Vineyard and Cellars



ESTATE CUVÉE PINOT NOIR 2017

A vivid representation of Blue Mountain's fruit vibrance, the Estate Cuvée Pinot Noir is confident in its youth and vigour. Its vines rise highest in altitude on our Estate, setting the precedent for a terroir-based personality to shine through this purposeful Pinot Noir.

VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	114, 115, 667, 777
VINE AGE:	10 year old vines

HARVEST

DATE:	September 20, 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.
- At the end of fermentation, the wine was drained to tank and the remaining pomace was pressed.
- 100% of the vintage was fermented with wild yeast native to the vineyard, in order to better express the terroir of the estate.
- Wine was settled for 2-3 days and decanted to 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 in March 2019.

DATE BOTTLED:	March 2019
BLEND:	Pinot Noir
ALCOHOL:	13%
MLF:	100%
PRICE:	\$35.00
RELEASE DATE:	September 2019
AGING:	6 to 7 years
CSPC:	49443