

BLUE MOUNTAIN

Vineyard and Cellars



RESERVE CUVÉE PINOT NOIR 2017

A harmonious blend of Blue Mountain's three key Pinot Noir vineyards, the Reserve Cuvée champions both exceptional fruit quality, and masterful blending. Selecting fruit from vines aged from 25 years and older, the personalities of Blue Mountain converge in the glass to deliver an altogether unique, cellar-worthy Pinot Noir that can only be described as Blue Mountain.

VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	113, 114, 115, 667
VINE AGE:	33 year old vines

HARVEST

DATE:	September 20 - 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:	\$45.00
RELEASE DATE:	September 2019
AGING:	7 to 8 years
CSPC:	49440