

# BLUE MOUNTAIN

*Vineyard and Cellars*



## **GRAVEL FORCE - BLOCK 14 PINOT NOIR 2018**

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: 31 year old vines

### **HARVEST**

DATE: September 17, 2018

### **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 14-18 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 gently pressed.
- The wine was settled for 3-7 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 2019.
- Gentle barrel-to-barrel racking was done to allow the wine to age on its fine lees, contributing to layers of richness and complexity.

DATE BOTTLED: March 2020  
BLEND: 100% Pinot Noir  
ALCOHOL: 13%  
MLF: 100%  
PRICE: \$55.00  
RELEASE DATE: September 2020  
AGING: 7 to 8 years  
CSPC: 49448