

# BLUE MOUNTAIN

*Vineyard and Cellars*



## RIVER FLOW - BLOCK 23 PINOT NOIR 2018

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: 26 year old vines

### HARVEST

DATE: September 13, 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.
- 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: 819023