



2018 Cuvée Pinot Noir

Source

Fruit sourced from Golden Retreat Vineyard in Summerland and our estate in South East Kelowna.

Winemaking

Pinot Noir clones 777, Pommard, 828 & 667, Mt Eden & 115 are separately hand harvested, destemmed to small batches and cold soaked for 5-7 days before fermentation by indigenous yeasts. The total time on skins is 16 to 21 days. After gentle pressing, the wine completes malolactic fermentation and is aged 13 months in French oak barrels (40% new).

Tasting Notes

Intense flavours of blueberry, blackberry, and wild flowers followed by more black fruit and hints of baked thyme and field mushrooms. The texture is juicy and soft with a long finish. Pair with mushroom risotto or grilled trout.

450 cases produced.

Enjoy now or cellar up to 10 years.

Brix	24 at Harvest
pH	3.65
TA	5.9 g/l
RS	0.7 g/l
Alc	13.5%
SKU	759670
UPC	626990367918

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