



2018 Saddle Block Pinot Noir

Source

Fruit sourced exclusively from the Saddle Block on our estate in South East Kelowna.

Winemaking

Pinot Noir clones 115, 777, 828 & 667 are separately hand harvested, destemmed and kept cold for 5-7 days before fermentation by indigenous yeasts commences. The time on skins is 16 to 21 days. After gentle pressing the wine is matured in French oak barrels for 13 months (25% new).

Tasting Notes

Complex aromas of ripe dark cherry, preserved strawberry, and floral notes are layered with herbal tea, white pepper and earth. This wine is well-balanced with beautiful texture making it a perfect companion for spiced duck & root vegetables.

450 cases produced.

Drink now or cellar for 8 years.

Brix	24 at Harvest
pH	3.54
TA	6.3 g/l
RS	1 g/l
Alc	13.5%
SKU	408013
UPC	626990367871