



## 2022 Okanagan Valley Pinot Noir

## Source

A combination of fruit sourced from East Kelowna and Summerland.

## Winemaking

Pinot Noir clones 115, 777, and 667 are hand-harvested, then destemmed and cold soaked for 5-7 days prior to fermentation with indigenous yeasts. Following a gentle press, the wine is aged for 13 months in French oak barrels, of which 25% are new.

## **Tasting Notes**

This medium bodied Pinot Noir has aromas of red cherry, raspberry, clove, and earth. The palate is met with flavours of red plum, blackberry, sour cherry, and spice.

Pair with margarita pizza, duck pate, or creamy Havarti cheese.

758 cases produced.

Enjoy now or cellar approximately 5 years.

Brix 23 at Harvest

pH 3.4

TA 7.4 g/l

RS 1.3 g/1

Alc 13.5 %

SKU 178817

UPC 696852062992