



2017 Pinot Noir Club Consensus

- Source: Golden Retreat Vineyard in Summerland.
Gentleman's Farmer Vineyard in Southeast Kelowna.
- Winemaking: Pinot Noir clone 667, 777 and 828 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 (25% new).
- Tasting Notes: This wine is blended by SpearHead's wine club members. Attractive aromas of rose petal, mixed spice, dark flesh plum, and black cherry. The palate exhibits silky textures and pure fruit intensity.

- Brix: 23.5 at Harvest
- pH: 3.68
- Total acidity: 6.0
- Residual sugar: 2 gpl
- Alc/Vol: 14 %
- 100 cases produced
- UPC # 626990367758
- SKU # 565481
- VQA ID # 2018.2908
- Winery Price: \$25.00 pre-tax
- Agent: Christopher Stewart Wine & Spirits
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