



2017 Pinot Noir Coyote

- Source: Coyote Vineyard in West Kelowna
- Winemaking: Pinot Noir clone 115 is 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: Complex and beguiling bouquet of red berry fruits, toasty oak, and dried herbs. The palate is tense, youthful and poised with flavours of fresh strawberry, currants, and cherry. Drink new through 2025.

- Brix: 23.5 at Harvest
- pH: 3.68
- Total acidity: 5.8
- Residual sugar: 2 gpl
- Alc/Vol: 14 %
- 200 cases produced
- UPC # 626990245278
- SKU # 178679
- VQA ID # 2018.2905
- Winery Price: \$33.00 pre-tax
- Agent: Christopher Stewart Wine & Spirits

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