



2017 Pinot Noir GFV Saddle Block

- Source: Gentleman's Farmer Vineyard in Southeast Kelowna.
- Winemaking: Pinot Noir clone 115, 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: Tightly bound aromas of ripe black cherry and dark fruits entwined with savoury dried herbs and five-spice. The palate is rich, sweet, and vibrant with flavours of blackberry, vanilla bean, gamey meats, and spicy oak.
- Brix: 24 at Harvest
- pH: 3.70
- Total acidity: 5.7
- Residual sugar: 2 gpl
- Alc/Vol: 14 %
- 300 cases produced
- UPC # 626990245254
- SKU # 408013
- VQA ID # 2018.2907
- Winery Price: \$33.00 pre-tax
- Agent: Christopher Stewart Wine & Spirits
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