



2017 Pinot Noir Golden Retreat

- Source: Golden Retreat Vineyard in Summerland
- Winemaking: Pinot Noir clones Pommard, 115 and 667 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: Full bodied structural wine with dark fruit, savoury notes, earthy spice, and fresh acidity in a fine balance. Drink new through 2030.

- Brix: 24 at Harvest
- pH: 3.58
- Total acidity: 6.1
- Residual sugar: 2 gpl
- Alc/Vol: 14 %
- 300 cases produced
- UPC # 626990245261
- SKU # 667782
- VQA ID # 2018.2906
- Winery Price: \$33.00 pre-tax
- Agent: Christopher Stewart Wine & Spirits

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