



VARIETALS

Pinot Noir 100%,
Hollenbach Vineyard, Skaha Bluff
(clone 113)

TECHNICAL INFO

Alcohol 12.1%
Product +152099
Production: 44 cases

THE WINE

In 2017 we divided a single vineyard lot of Pinot Noir from our Hollenbach vineyard, inoculating one half with a commercial Burgundian yeast strain, while leaving the other to ambiently ferment with the wild yeasts that surround our winery. We so loved how the wild yeasts accentuated the Pinot's fresh and fruity side that we opted to make this natural, single vineyard exclusive again in 2018.

We recommend enjoying this natural wine fresh - it is a live, raw product and should be stored in a chilled space at all times.

2018 VINTAGE

2018 was a far more "normal" growing season for the Okanagan Valley after the string of early, hot vintages since 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. April was warm with bud break occurring in the last days and first week of May for most varietals. Mid-May was hot and dry with flowering occurring in early June. Early June was wet but followed by some heat which produced a full vineyard canopy by mid-month, keeping our vineyard crew running to keep up with canopy growth, suckering and shoot positioning - all of which happened at the same time. Early July was a bit wet but alarming heat followed from mid-month on; we left all shoots to create a heavier crop and minimize the potential for early sugar ripeness (we have had success with this technique in past hot, early vintages). Once the fruit set, we left more than usual to ripen. Intense lightning storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer, as the thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. Our first pick was on Sept 2nd for our bubbles and Un-oaked Chardonnay. The cool, wet weather proceeded right through September and early October, slowing ripeness right down. As a result, we had great hang-time for phenolic development and the rest of our varietals came into the winery mid-October, with all of our tonnage completely picked by October 22nd and vinified by mid-November. We saw low pH and lower brix than previous vintages, suggesting 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality and fantastic natural balance.

VINIFICATION

The grapes were hand-picked and a sorting table was utilized to select only the best fruit. A portion of the fruit was selected to be crushed and de-stemmed and then fermented in small, open-top, 500L fermenters which allows for flexible temperature control, gentle handling of fruit, and ease of punch downs. The juice was allowed to spontaneously ferment on its own after being gradually warmed up after a cold soak on its skins. This style of red fermentation allows us to preserve fresh fruit character. After fermentation, the wine was pressed off its skins and settled for 24 hours before being racked to a puncheon where spontaneous malolactic fermentation occurred. It was aged for 3 months in neutral Burgundian puncheon on fine lees as to not overwhelm the delicate fruit profile of this single vineyard Pinot Noir. The wine was racked out of barrel and settled before being bottled unfiltered and unfinned.

TASTING NOTE

This Pinot Noir's softer character is displayed in its light and cheery complexion. The nose brims with aromas of marzipan, dried rose petals and cherries mulled in autumn spice. The palate is bright and replete with lifted cherry pie fruitiness as well as notes of red currant, stollen cake, almond oil, sun-dried tomatoes and faintly smoky, very delicate tannins.