



THE ADVENTURE CONTINUES

## PINOT NOIR RESERVE 2019

CRESTON – KOOTENAYS, BC VQA

### VINEYARD

Single vineyard Estate Grown at an elevation of 650 m. The 2019 vintage struck an optimal balance between flavour, ripeness and acidity producing a Pinot Noir showing finesse and varietal characters.

### VINIFICATION

Hand harvested fruit was destemmed then cold soaked for 3 days before being inoculated. The wine was hand plunged and left on skins for 30 days for tannin development. A full malolactic fermentation was completed with maturation in French oak barriques (50% new) for 28 months prior to bottling in 2022.

### SENSORY

This Pinot Noir exhibits gorgeous, fragrant notes of dark cherries and plum with hints of dried herbs. It finishes with a lingering persistence of fruit, fine tannin and well integrated oak. This is a wine with excellent concentration, elegant structure and great length.

Production	pH	TA	ALC
55 cases	3.55	6 g/L	13% vol

