



PINOT NOIR 2011

VARIETY:	PINOT NOIR 100%
PRODUCTION:	145 CASES
ALC./VOL.:	13.9%
OTHER:	pH 3.81, TA: 6.74 g/L, RS: 0.31 g/L

VINEYARD

All of the fruit for our Pinot Noir is grown in a single block of a vineyard on the west side of Osoyoos Lake. The Pinot Noir vines in this vineyard are now in their tenth leaf. The vineyard is a class 1 site but is a little cooler than our vineyards on the East Bench. The soil type is loamy-sand with silica and granite composition.

We normally don't stray out of our East Bench home for fruit. We made an exception here because Martin Plut, the grower and owner, is one of the best growers we know. Also, Pinot is better suited to the cooler sites of the Osoyoos area.

WINEMAKING

Osoyoos Pinot Noir has proven tough to vinify because of the extreme heat of our Osoyoos summers. Martin himself has worked season to season to understand this difficult to grow variety, and to get the best from it on his site.

In the winery, we fermented the Pinot in a 2000L open top variable capacity fermenter dedicated to the variety. The fermenting must was punched down three times a day. We press the fruit immediately upon completion of alcoholic fermentation.

No post fermentation treatment is carried out on this wine. Once fermentation was

complete, the wine was settled, racked and returned to tank. The wine then underwent full malolactic fermentation in tank and upon completion was re-racked and transferred to barrel. The wine was matured in French 225 L barriques, with approximately 20% of them being new.

TASTING NOTES

This is a dry, light to medium-bodied red wine. Our Pinot shows the classic strawberry, cherry and earthy characteristics of Pinot Noir on the nose. The palate is similar to the nose but also shows some characters of rose petal and leather. There is little tannin in this wine but a good spine of acidity keeps the wine texture glassy, with a crisp finish.

With its delicate palate texture, this Pinot drinks well right out of the gate, but it could be cellared for two to four years. With bottle age expect more leather and some tobacco and mushroom characters to develop.

