

Stewart Family Reserve Pinot Noir | 2022

Built on a legacy of quality and consistency, our Stewart Family Reserve wines are produced from some of the best and oldest vineyards in the Okanagan Valley. A gracious and welcoming legacy continues through this collection with benchmark expressions of Pinot Noir and Chardonnay.

2022 VINTAGE

The 2022 growing season was marked by a series of weather extremes. A record-breaking cold winter and cool spring gave way to a remarkable summer, with warm temperatures extending into early October, boosting ripeness and leading to a harvest that extended well into November—a rarity for the Okanagan Valley. This extended season has resulted in wines with balanced alcohol and crisp acidity, particularly in the early-ripening varietals.

WINEMAKING

This vintage is made from a blend of our premium Pinot Noir blocks and clones grown at our West Kelowna estate. Some of the vines date back to the 1990's, giving this wine it's exceptional fruit complexity. The fruit was hand-picked, destemmed and transferred into stainless steel tanks where it was cold soaked for five days. After 12-18 days on skins, the wine was aged for 15 months in a combination of 34% new and 66% neutral French oak.

ALCOHOL	ACIDITY	рН	RESIDUAL SUGAR
13.5%	5.89 g/L	3.7	1.2 g/L

TASTING NOTES

Graceful and sophisticated. An herbaceous bouquet of Okanagan sage lifts from the glass followed by black cherry that unfolds perfectly on the palate. Exceptional structure and strong, noble tannins are balanced with elegant natural acids and elevated flavours of cocoa and baking spice.

PERFECT PAIRINGS

The structured palate of this wine would pair perfectly with a roasted chicken served with morels and other wild mushrooms.