



COLLECTOR SERIES 2017 RICHARD'S BLOCK PINOT NOIR



WINEMAKING.....

This Pinot Noir is sourced from one of our most established blocks at our Estate (Field 4, Block 11) featuring clones 667, 117 and 115. Some vines are more than 30 years old. Each block is handpicked and vinified separately in stainless steel tanks using indigenous and French cultivated yeast strains. After fermentation, the wine is aged for 13 months in French oak barrels from coopers Tonnellerie Montgillard and Maison Louis Latour prior to bottling the final unfined and unfiltered wine.

WINE STYLE.....

The wine is named after our father Richard, who was instrumental in bringing Pinot Noir to the Okanagan Valley in the early 1970s. A classic wine with elegance and restraint, destined for cellaring.

TASTING NOTES.....

Complex and layered with aromas of violets, dark berries and forest floor. The palate is concentrated and structured with polished tannins, minerality and a long finish. We recommend serving at 15°C to fully enjoy your tasting experience.

PERFECT PAIRINGS.....

Pair alongside duck, venison, grilled BC salmon and dishes that include beets or wild mushrooms.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 5.5 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 613539
UPC code: 778856417203
Date bottled: December 2018
Case volume: 500 (6/case)

CELLARING NOTES: Enjoy now through 2029.