

# 2017 PINOT NOIR - EX NIHILO VINEYARDS

*...out of nothing*



## WINEMAKING

Hand harvested on the Ex Nihilo estate, destemmed and brought into stainless steel as whole berries to cold soak and deepen in colour for six days.

Slowly fermented over 13 days before being pressed into French and American oak barrels to undergo malolactic fermentation over the winter months.

## TASTING NOTES

An elegant, fruit driven expression of our vineyards. Strawberry, cherry, anise and black tea tantalize the tastebuds.

The palate reveals earthy tones, plums, and toasted nuts. Soft velvety tannins lead to a supple finish. Nine months in French and American oak.

Appellation:	Lake Country, Okanagan Valley
Composition:	100% Pinot Noir
Bottle Size:	750 mL
Alcohol:	12.7%
Residual Sugar:	3.0 g/L
Acidity:	5.9 g/L

EX NIHILO VINEYARDS  
OKANAGAN VALLEY