

Out of Nothing...

## WINEMAKING

Our Reserve Pinot Noir is a wine of passion and commitment.

We carefully hand pick the grapes from select section of our Estate vineyard.

After the picking is completed, we bring the grapes down the hill to our crush pad so that we may destem the grapes. We try to keep the berries whole for the fermentation.

After about 17 days the fermentation completed. We bled off only the free run wine and put into a selection of our favourite French Oak barrels. Our reserve Pinot Noir spent a total of 20 months in the barrel.

## **TASTING NOTES**

Notes of cranberries, figs, choke cherries and white pepper on the nose. Medium intense body with light forest floor and red currents on the palate. Supple Finish with smooth tannins.

**APPELLATION:** Okanagan Valley

**COMPOSITION:** 100% Pinot Noir

**BOTTLE SIZE:** 750mL

ALCOHOL: 13.2%

**RESIDUAL SUGAR:** 1.78 g/L

ACIDITY: 6.075 g/L

June, 2022 **BOTTLED DATE:** 

**NUMBER OF CASES: 270** 

**EX NIHILO** VINEYARDS