

2021 Pinot Noir

Out of Nothing...

WINEMAKING

Our Pinot Noir is carefully hand picked from our Ex Nihilo and Rise vineyards. After harvesting the grapes, we immediately bring them to the winery and gently process them into stainless steel tanks.

After fermentation is complete, we racked the wine into French oak barrels and monitored them again as they went through malolactic fermentation. Once fermentation was complete we racked all the barrels into tanks then once again put them back into the same barrels for another 8 months. A total of 10 months in French oak barrels., 30 % new oak.

TASTING NOTES

An elegant, fruit driven expression of our vineyards. Dark cherry cola, caramel and liquorice root tantalize the tastebuds. Soft velvety tannins lead to a supple finish.

APPELLATION: Okanagan Valley

COMPOSITION: 100% Pinot Noir

BOTTLE SIZE: 750mL

ALCOHOL: 14.1%

RESIDUAL SUGAR: 2.72g/L

ACIDITY: 6.075 g/L

BOTTLED DATE: September, 2022

NUMBER OF CASES: 2197

EX NIHILO