

2022 Pinot Noir

Out of Nothing...

WINEMAKING

The 2022 Pinot Noir was crafted using grapes from two vineyards in the Okanagan Valley. A small portion came from a well-established vineyard in West Kelowna, while the majority was harvested from our own home vineyard at Ex Nihilo. The fermentation process was relatively swift, as is typical for Pinot Noir, taking approximately 10 days from start to finish. Upon completion of alcoholic fermentation, the wine was transferred to carefully selected French oak barrels for malolactic fermentation (MLF). Following MLF, the wine was racked into tanks before being returned to the same barrels for an additional 10 months of aging prior to bottling.

TASTING NOTES

Our 2022 Pinot Noir opens with an intriguing bouquet of dried florals and spice. On the palate, vibrant notes of red cherry and dried cranberry unfold, enhanced by delicate undertones of black tea. Savoury tannins and a focused acidity shape a bold, powerful character, resulting in a refined finish.

APPELLATION: Okanagan Valley

COMPOSITION: 100% Pinot Noir

BOTTLE SIZE: 750mL

ALCOHOL: 13.6%

RESIDUAL SUGAR: 2.26 g/L

ACIDITY: 6.90 g/L

BOTTLED DATE: September 18, 2023

NUMBER OF CASES: 1496



EX NIHILO
VINEYARDS