

# PINOT BLANC 2018



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## WINEMAKING NOTES

The 2018 Pinot Blanc marks the first vintage released from our Conviction Ridge vineyard in Kaleden. With yields of less than two tons per acre, the grapes show incredible depth of flavour and aroma. Hand-harvested early in the morning to preserve the acidity, the grapes were lightly pressed and then the juice was fermented in neutral barrels. After fermentation, the wine was aged a further 12 months in barrel, with batonnage (stirring of the lees) once a month to build body and texture.

## TASTING PROFILE

This wine has aromas of white peach, fresh-baked croissant, raw almond and lemon curd with an enticing hint of musk. Look for rich, subtle palate notes of Okanagan pear, bright citrus and lightly toasted hazelnuts that are framed by a creamy texture and a long finish.

## WINE SPECS

<b>Vintage</b>	2018
<b>Appellation</b>	BC VQA Okanagan Valley
<b>Vineyards</b>	Kaleden
<b>Acid</b>	6.4 g/L
<b>pH</b>	3.2
<b>Residual Sugar</b>	1.2 g/L
<b>Alcohol</b>	13.5%
<b>Cases Produced</b>	50
<b>CSPC</b>	+23237

## FOOD PAIRINGS

The textural complexity, medium body and crisp acidity enables our Pinot Blanc to pair well with many different dishes. Try it with a warm artisan brie cheese, or with potato-crust salmon.