



# Pinot Noir 2022

100% Pinot Noir  
Alcohol Level: 13.7%  
Levels: pH 3.77 TA 5.5 g/l  
Sugar: 0.4 g/l  
Harvest date: October 10 - 28, 2022

**CSPC +261691**

## Tasting Notes

Pale purple in colour. Aromas of red fruit, baking spice and a subtle earthiness. Your palate is delighted with notes of ripe raspberry, red cherry and earthy dark plum. Medium in body with velvety tannins, bright acidity and a long finish.



## Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October the weather was beautiful with +25°C every day making these two months perfect for ripening grapes. Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season that started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

## Winemaking Notes

Our Pinot Noir was harvested six different Pinot Noir clones all planted on the Naramata Bench on a 13 acre site. The clones for wine include PN115, PN114, PN091, PN667, PN777, PN828. Each clone was hand-picked and sorted in the vineyard prior to moving over our Pinot House which is a separate winemaking facility designed specifically for Pinot Noir production. The fruit was destemmed, and hand sorted. Whole berry alcoholic fermentation took place at controlled temperatures in stainless steel tanks; breaking and soaking the cap through punch downs to ensure a gentleness was taken with the fruit. Next came a short post-alcoholic maceration of the submerged caps for a further 7 days before pressing into barrels. Malolactic fermentation occurred in barrel over the winter into spring aging in 25% new oak. The remainder was aged in a combination of 1 to 3-year-old French oak barrels and bottle aged for 6 months prior to release.

## Cellaring Notes

This wine is meant to be enjoyed upon release.