



Pinot Noir 2023

99% Pinot Noir, 1% Malbec
Alcohol Level: 14.3%
Levels: pH 3.68 TA 5.8 g/l
Sugar: 0.49 g/l
Harvest date: September 12th - 18th, 2023

CSPC +261691

Tasting Notes

Pale ruby in colour, this Pinot Noir opens with lifted aromas of cherry marzipan, fresh raspberry, vanilla, and a hint of light toast. Bing cherries shine through on the nose, setting the stage for a palate layered with fine tannins, raspberry, subtle licorice, and a touch of minerality. A whisper of vanilla rounds it out, leading to a medium-long finish that is both elegant and expressive.

Harvest Notes

2023 vintage began with a mid-December 2022 deep freeze of -22°C on the Naramata Bench. This was the coldest valley wide cold snap since 1988. We were fortunate enough that we did not have vine death due to the extreme cold, but we did lose primary buds which resulted in an overall 2023 harvest that was about 50% of our anticipated levels. March and April were cool and dry. By the end of April, the first warm weather showed up with 25°C and bud break began on May 2nd. May was the hottest one on record. The beginning of June was 30°C and dry with the middle of the month cooling off slightly with low 20's°C and rain. By the end of June, we were back to the 30+°C making the overall month the hottest and driest June on record. July and August were hot with light precipitation, and September was a glorious month for the vines with temperatures between 24°C and 30°C. This year's harvest was a smooth one. On the Naramata Bench, the harvest was about 50% of our planned tonnage. In Osoyoos, our vineyards suffered more loss with essentially no crop from our blocks of Viognier and Syrah and only a 50% crop from our Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Chardonnay. The bright side of 2023 was that it brought us a limited amount of high-quality fruit and gave us the earliest harvest on record. We can't wait to taste the 2023 wines.

Winemaking Notes

Our Pinot Noir was harvested from six distinct clones, 115, 114, 091, 667, 777, and 828, all planted on a 13-acre site on the Naramata Bench. Each clone was hand-picked and sorted in the vineyard before being transferred to our dedicated Pinot House, a specialized winemaking facility designed exclusively for Pinot Noir production.

The fruit was destemmed and hand-sorted before undergoing whole-berry fermentation in stainless steel tanks at controlled temperatures. Gentle punch-downs were used to break the cap and encourage optimal extraction while maintaining the integrity of the fruit. After fermentation, the wine underwent a 7-day post-fermentation maceration with submerged caps before being pressed into barrels. Malolactic fermentation occurred in barrel over the winter and into spring. The wine was then aged for 14 months in 100% French oak (25% new), followed by an additional 6 months of bottle aging prior to release.

Cellaring Notes

Drink now to 2035.

