



COLLECTOR SERIES 2017 RICHARD'S BLOCK PINOT NOIR



WINE STYLE.....

The wine is named after our Father, Richard, who was instrumental in bringing Pinot Noir to the Okanagan Valley in the early 1970s. All of the fruit was sourced from established blocks on the Boucherie slopes right above the winery.

TASTING NOTES.....

On the nose, the wine is complex and layered with aromas of violets, dark berries and forest floor. The palate is concentrated and structured with polished tannins, minerality and a long finish. We recommend serving at 15°C to fully enjoy your tasting experience.

PERFECT PAIRINGS.....

Pair alongside duck, venison, grilled BC salmon and dishes that include beets or wild mushrooms.

WINEMAKING.....

All of the fruit was sourced from one of our most established blocks of Pinot Noir at our Estate (Field 4, Block 11) featuring clones 667, 117 and 115, some more than 30 years old. Each block was handpicked and vinified separately in stainless steel tanks using a combination of indigenous and French cultivated yeast strains. After fermentation the wine was aged for 13 months in French oak barrels from coopers Tonnellerie Montgillard and Maison Louis Latour, prior to bottling the final unfiltered and unfiltered wine.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 5.5 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 613539
UPC code: 778856418064
Date bottled: December 2018
Case volume: 500 (6/case)

CELLARING NOTES: Enjoy now until 2029.