



Pinnacle

2006 Pinnacle

VQA Okanagan Valley

Harvest

The 2006 vintage was very consistent, crop yields were good and fruit quality was excellent.

The cool harvest temperature allowed the accumulation of sugars with a lengthy hang time. This allows the fruit to develop more varietal character - balancing sugar and flavours.

Winemaking

This premium wine was fermented in stainless steel tanks for approximately 24-28 days depending on the varietal. The skins were then pressed off and the blend components were sent to barrel for an extended period of 24-25 months. The barrels were a 70/30 mix of American and French. This 2006 blend is 55% Merlot, 40% Cabernet Sauvignon and 5% Shiraz.

Winemaker's Notes

Firm and lengthy finish on this premium 2006 Pinnacle. The developing aged characteristics are dominant in this vintage - toasty oak, rich smooth tannins and the complex aromas of smoke, tobacco, leather and cloves.

Food Pairings

Enjoy this smooth full-bodied wine with a robust and spicy game dish such as Venison and Vegetable Ragout. Or the 2006 Red Pinnacle also compliments a BC Double Cream Brie to perfection.

Technical Notes

Alcohol/Vol:	14.9 %
Dryness:	0
pH level:	3.78
Residual Sugar:	2.45 g/l
Total Acidity:	6.2 g/l
Ageability:	2017
Serving Temperature:	15 degrees C
Release Date:	November 2010

SKU Information

Size

UPC#

SCC

Product #

Cases Produced

Availability

*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.