

BLUE MOUNTAIN

Vineyard and Cellars



Pinot Blanc 2017

Appellation:	Okanagan Valley
Blend:	100% Pinot Blanc
Alcohol by volume:	12.5%
CSPC:	329441
Harvest Dates:	September 18th - 19th
Date Bottled:	May 2018
Price:	\$18.00

Viticulture

- 32 year old vines.
- A blend of two German clones.
- Hand work is practiced in the vineyard including shoot thinning, green fruit thinning and opening of the canopy. This reduces crop yield and produces a more concentrated and higher quality grape.
- The 2017 vintage commenced on September 1st through to September 28th.

Vinification

- Grapes were whole cluster pressed, to ensure the purity of the juice and maintain the high quality produced in the vineyard.
- The juice was settled overnight before being decanted into either stainless tank or French oak barrels for fermentation.
- 100% went through native yeast fermentation. Native yeast is present in the vineyard and cellar and allows for a stronger expression of terrior.
- Upon completion of fermentation, the wine was aged on lees to protect the wine during evolution. Tank fermented wines are decanted from heavy lees just prior to completed fermentation. This allows us to maintain the fine lees for future ageing.
- Barrel fermented wines age on fermentation lees, with no stirring of the lees once they have settled.
- Wines were fermented in 17% stainless steel, 25% foudre, 11% 500L barrels and 47% 4 year old (5th fill) French oak barrels. Ageing saw the same proportions spend 5 months sur-lee.
- The wine in tank and barrel were blended and bottled in May 2018.

Winemaker Notes

The 2017 Pinot Blanc displays complex flavours of stone fruit, white peach and apricots with a touch of floral and minerality. A full mouth feel with rich apricot notes and creamy on the finish.

Balanced acidity will allow this wine to age beautifully for 3-5 years.