

BLUE MOUNTAIN

Vineyard and Cellars



PINOT BLANC 2023

VINEYARDS

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| APPELLATION: | Okanagan Valley |
| CLONAL SELECTION: | German clonal selection. |
| VINE AGE: | 38 year old vines |

HARVEST

DATE: September 22, 2023

VITICULTURE

- Manual thinning was practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

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, French oak barrels or Foudres for fermentation.
- 100% went through native yeast fermentation. Native yeast is present in the vineyard and cellar and allows for a stronger expression of terroir.
- Upon completion of fermentation, the wine was aged on lees to protect the wine during evolution. Tank fermented wines were decanted from their 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 34% stainless steel, 42% 45hL foudre, 24% 500L barrels and 12% 4 year old (5th fill) French oak barrels. Ageing saw the same proportions spend 6 months sur-lie.
- Finally, the wines in tank and barrel were blended and bottled in April 2024.

TASTING NOTES

The 2023 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.

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| DATE BOTTLED: | April 2024 |
| BLEND: | 100% Pinot Blanc |
| ALCOHOL: | 14% |
| MLF: | 0% |
| PRICE: | \$26.00 |
| RELEASE DATE: | June 2024 |
| AGING: | 3 to 5 years |
| CSPC: | 329441 |