

PINOT NOIR – FLEET RD 2022

IN THE GLASS: black currant, blackberry, cherry, plum, violet, leather, cocoa; medium-plus body.

VINEYARD NOTES

The grapes for this wine came from the Fleet Road Tightrope Vineyard, which is managed sustainably. Extensive work was done in the vineyard to make this wine. Fruit is dropped to one cluster per shoot and the shoulders are removed. Both shoots and leaves are thinned to ensure good light penetration and even ripening. The irrigation is strategically managed to control canopy growth and berry size guaranteeing good ripening of the grapes. The grapes are hand-picked.

WINEMAKER NOTES

The care taken in the vineyard continues in the winery where the grapes were processed immediately. The grapes were de-stemmed, but not crushed, directly into small half ton fermenters where they were cold soaked for five days, before a wild ferment commenced. In total the grapes spent about 21 days on skins before being pressed. The wine was aged in French Oak barrels, 30% new, for 10 months before being bottled.



WINE SPECS

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|----------------|----------------------------------|
| VINTAGE | 2022 |
| VARIETAL | Pinot Noir |
| APELLATION | Naramata Bench |
| HARVEST DATE | October 13, 2022 |
| FERMENTATION | Wild ferment in stainless steel |
| AGEING | 10 months in French Oak, 30% new |
| BOTTLING DATE | September 7, 2023 |
| CASES PRODUCED | 250 |
| RESIDUAL SUGAR | 2.26 g/L |
| ACID | 6.15 g/L |
| pH | 3.67 |
| ALCOHOL | 12.8 % |
| CELLARING | Drink now through 2030 |

SKU 50573

