



2022 Club Consensus Pinot Noir

Source

This year the selection of barrels is a combination of fruit from Summerland and East Kelowna.

Winemaking

Dijon clones 115, 667, 828 and Pommard grapes are handpicked and fermented separately. After a 5-to-7-day cold soak, ambient yeast carries out fermentation. The wine is aged in French Oak barrels, 25% new, for 13 months.

Tasting Notes

Wine club members curated a barrel selection that yielded a wonderfully balanced Pinot Noir. The nose is greeted by enticing aromas of dark cherry, blackberry, thyme, and rose petal. On the palate, flavors of red currant, cherry, raspberry, and dark plum are showcased, complemented by a subtle hint of spice.

Pair with pork tenderloin, dark chocolate mousse, or gruyere cheese.

150 cases produced.

May be enjoyed now or cellar 6 years.

Brix	24 at Harvest
pH	3.4
TA	7.4 g/l
RS	1.5 g/l
Alc	13.5%
SKU	565481
UPC	696852062923