

BLUE MOUNTAIN

Vineyard and Cellars



ESTATE CUVÉE PINOT NOIR 2018

A vivid representation of Blue Mountain's fruit vibrance, the Estate Cuvée Pinot Noir is confident in its youth and vigour. Its vines rise highest in altitude on our Estate, setting the precedent for a terroir-based personality to shine through this purposeful Pinot Noir.

VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	114, 115, 667, 777
VINE AGE:	12 year old vines

HARVEST

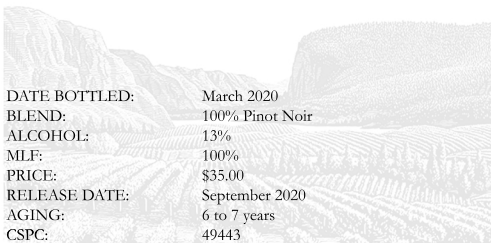
DATE:	September 7, 2018
-------	-------------------

VITICULTURE

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

VINIFICATION

- All fruit was hand harvested, de-stemmed and lightly crushed into open-top fermentation tanks.
- During the 14-18 days maceration period, light pump-overs were practiced, with cautious 'Pigeage' occurring during the peak of fermentation.
- 100% of the vintage was fermented with wild yeast native to the vineyard, in order to better express the terroir of the estate.
- At the end of fermentation, the wine was drained to tank and the remaining pomace was gently pressed.
- Wine was settled for 3-7 days and decanted to French oak barrels.
- Malolactic fermentation (the natural process of converting malic acid to CO₂ and lactic acid by bacteria), occurred naturally in spring 2019.
- Gentle barrel-to-barrel racking was done to allow the wine to age on its fine lees, contributing to layers of richness and complexity.



DATE BOTTLED:	March 2020
BLENDE:	100% Pinot Noir
ALCOHOL:	13%
MLF:	100%
PRICE:	\$35.00
RELEASE DATE:	September 2020
AGING:	6 to 7 years
CSPC:	49443