

BLUE MOUNTAIN

Vineyard and Cellars



Appellation: Okanagan Valley

Blend: 100% Pinot Noir

Wine Alcohol: 13.5%

Price: \$79.90

CSPC # - 702910

Released June 15, 2011

Pinot Noir Reserve 2007 "Stripe Label" Magnum

Characteristics of the year 2007

Great summer weather with lots of sunshine during bloom and fruit set. August brought warm weather, sunshine and cool nights through harvest. This vintage displays intense fruit flavours with complexity, structure and balance. Vintage commenced in early September and completed by the 19th, the Pinot Noir having been harvested from September 13th through to the 19th. The grape maturity was exceptional with good sugar content with lots of acidity, providing wines of great balance.

Viticulture

- 18-23 year old vines, with yields limited to 45-50 hectoliters
- the Pinot Noir is a blend of 5 French clones
- manual thinning is practiced, reducing the crop yield, producing a more concentrated grape

Vinification

The grapes were de-stemmed and lightly crushed into open-topped fermentation tanks, along with a small portion of whole clusters which adds to the intensity of the flavour and enhances the mouth feel. During the 15-20 days' maceration period, manual cap management was practiced, with punch downs occurring twice and up to three times daily. The Pinot Noir is then drained and pressed into French oak barrels, where it remained for 10 months until bottled in August 2008. This year 50% of the vintage was fermented with wild yeast native to the vineyard, in order to better express the terroir of our estate. The "Stripe Label" signifies a select blend of the vintage which enhances the structure, finesse and elegance with extended bottle ageing prior to release.

Winemaker Notes

The 2007 "Stripe Label" Pinot Noir is a rich, ruby-coloured wine complex layers of red fruit, spice and integrated oak. The wine could age 7 to 8 years.