

BLUE MOUNTAIN

Vineyard and Cellars



Appellation: Okanagan Valley

Blend: 100% Pinot Noir

Wine Alcohol: 13.5%

Price: \$24.90

CSPC # - 329466

Pinot Noir 2009

Characteristics of the year 2009

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 August 30th and was completed by September 26th, the Pinot Noir having been harvested from September 19th to the 23rd. The grape maturity was exceptional with good sugar content with lots of acidity, providing wines of great balance.

Viticulture

- 12-25 year old vines
- the Pinot Noir has a wide selection of clones, such as: 113, 114, 115, 375 and 667.
- manual thinning is practiced, reducing the crop yield and producing a more concentrated and higher quality grape

Vinification

The grapes were de-stemmed and lightly crushed into open-topped fermentation tanks, with a small portion of whole clusters adding to the intensity of the flavour and enhance the mouth feel. During the 16-20 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 remains for 10 months. 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.

Winemaker Notes

Dark garnet colour with red and black fruit. Vanilla and toast complement cassis and black cherry flavours, and spicy, velvety tannins fill out the 2009 Pinot Noir. The wine should be aged 6 to 7 years.