



**HARVEST DATES: September 21 and 29,  
2020**

**BRIX: 23.1**

**TA: 8.1 G/L**

**Ph: 3.40**

**ALCOHOL: 13.1%**

**350 cases produced**

## **2020 HOME VINEYARD PINOT NOIR**

### **VINEYARD**

The grapes for this vintage come from our 3 distinct blocks of Pinot Noir on our home vineyard site on the Cawston Bench. We use all of the 31 year old Pommard clone block, our 18 year old block of Dijon clones 113 and 115, and our youngest block of clones 828 and 667 to produce this wine. Each clone brings certain characteristics to increase complexity.

### **SOILS**

Our 6 acre property has nice rich sandy loam soil for 2 to 6 feet in depth depending on which part of the vineyard you are in. This sits on top of what seems to be endless gravel and/or river rock. The result is a moderately vigorous site with great drainage.

### **WINEMAKING**

The grapes were hand harvested and then gently destemmed and lightly crushed into half ton open top fermenters where they were hand punched 2 times per day until completion of fermentation. The fermentation was complete using only indigenous yeast (wild ferment) The wine was then pressed straight to new, one and two year old French barrels. The wine was racked and bottled (unfiltered) in August of 2021 and a further 8 months of bottle aging was given before release. No fining was used. Minimal intervention is the key to the development of this wine.



**FERMENTING PINOT NOIR**



**PINOT NOIR ON THE VINE**