VINEYARD
The grapes for this vintage come from 2 of our distinct blocks of Pinot Noir on our home vineyard site on the Cawston Bench. We use our 16 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 9 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 vigourous 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 left on the skins for an average of 18 hours on the skins. The grapes were then pressed straight to tank and settled before inoculation with specific wine yeast. No fining was used.

TASTING NOTES
Classic red fruits with spicy notes derived from the 4 clones of Pinot. The wine has developed into a bright and juicy rosé with a clean mouthwatering finish that leaves you wanting another sip. Lovely, real, and a terrific food wine.

Harvest Date: September 13, 2018
Brix: 21.3
TA: 8.1 g/l
pH: 3.27

366 cases made