



## 2017 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 28 year old Pommard clone block, 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 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 a natural fermentation. The wine was then pressed straight to new and one year old French barrels. The wine was then aged carefully for 10 months before racking and bottling unfiltered. No fining was used. Minimal intervention is the key to the development of this wine. 100% wild fermented and then aged in french oak barrels then bottled unfinned and unfiltered. Classic red fruits with spicy notes derived from our 5 clones of Pinot. Lovely, real, and a terrific food wine.

HARVEST DATES: September 12th, 21st and 25th, 2017

BRIX: 22.3

TA: 7.5 G/L

Ph: 3.40

ALCOHOL: 12.7%

