

### NATURALLY SOUTH OKANAGAN

# 2011 Oldfield Series Pinot Noir

**TECHNICAL ANALYSIS** 

Alcohol: 12.6%

pH: 3.73

Winemaker: Sandra Oldfield

Viticulturist: Andrew Moon Brix at Harvest: 23.6

Residual Sugar: <2.0 g/L Titratable Acidity: 6.08 g/L

**GRAPE VARIETY** 100% Pinot Noir

HARVEST DATE: October 13 - October 21 BOTTLING DATE: June 2013

**REGION** Okanagan Valley

#### VINEYARD

Diamondback Vineyard (Black Sage)

Aspect: South - West

Vine Orientation - North - South

Soil: Sand

Vine Age: 17 years

### VINTAGE 2011

One of the coldest harvests on record for the South Okanagan, which just happens to suit Pinot Noir fine. Still a dry year with little disease or pest pressure yielding clean, ripe fruit. This cool climate variety retains more acid in cooler years giving this wine more aging potential than usual. The vineyard was shoot thinned in the spring to ensure an evenly spaced canopy during the main growing season. It was then fruit thinned and green harvested to reduce yield and cut out bunches that would give uneven ripening.

## VINIFICATION

The grapes are destemmed and crushed before cold settling on skins for 3 days. The wine is then inoculated and slowly allowed to warm naturally and then temperature is maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. The wines are then pressed to older barrels prior to completing primary fermentation to mitigate tannin extraction in alcohol phase. The wines are kept on lees and topped regularly over 18 months before being bottled. The wine is then aged in bottle for a further 2 years to allow proper bottle conditioning to occur and bring out the true complexities of this great variety.

#### TASTING NOTES

A brick red hue, typical of aged Pinot Noir, gives a bold and complex appearance. On the nose the wine yields cranberry and dried cherries before giving way to a smoky, herbal, earthy note. It continues to develop as it opens up. Next wave of aromatics shows dried orange rind, star anise and cinnamon. The pallet is delicate and supple with tart cherry fruit, black tea, cloves, and finishes with a dark orange chocolate bite.

835 Cases made Cellaring potential 3-5 years

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BC VQA OKANAGAN VALLEY

PINOT NOIR

RED WINE/VIN ROUGE

14.6% alc/vol.