

Prospectus

PINOT NOIR
OKANAGAN VALLEY BC VQA



Prospectus

Prospectus, from the Latin word 'prospicere' – to look forward. For us, it represents our vision to create a Pinot Noir unlike any other in the Okanagan Valley. Thin skinned and ever so delicate, this Pinot Noir required constant care and attention in the vineyard.

Our 2013 Prospectus is entirely estate grown, harvested by hand then gravity filled into small stainless tanks for fifteen days of gentle, punch down maceration, before ten months of aging in French oak where it finally reached its full potential.

VARIETAL 100% Pinot Noir

APPELLATION 100% Estate Vineyards – 45% Naramata Ranch,
30% Mission Hill Road, 25% Lakeshore

CLONAL SELECTION Clone 943 (70%), Clone 115 (30%)

HARVEST Hand harvested at night in October 2013, destemmed and individually berry sorted

FERMENTATION Fermented on skins for 15 days in
small stainless steel tanks with gentle punch downs

ÉLEVAGE 274 days in French oak Barriques, 31% new ABV 13.8% • TA 5.2 g/l • PH 3.68