



# STORIED SERIES



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Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.

## 2020 PINOT BIANCO

### HARVEST & VITICULTURE REPORT

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes to reach ideal phenolic ripeness, with our white varieties all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year where the quality will be talked about for years to come, producing wines that are cellar worthy.

### WINEMAKING

Our small lot Pinot Bianco is made almost entirely with handpicked grapes from Block 4\* of our historic Golden Mile Bench vineyard, from vines planted in 1968\*. The remaining fruit is from Block 9\*, planted in 1997/98 (Alsace Clone 54). Following harvest and meticulous sorting, the berries were left as whole as possible and gently pressed for a more delicate wine. The resulting juice was cold settled for several days, racked, inoculated with specific yeast strains and underwent a slow 27-day\* ferment at 12°C. Seventy percent of the wine spent time in French and American oak and the remaining thirty percent was aged in stainless. The wine was aged for 8 months on fine lees to bring roundness and follow through on the palate. The two portions were then blended and bottled in mid-June. A beautifully balanced wine with a creamy, juicy freshness. *\*This is a reference to the icons on the front label.*

### TASTING NOTES

Our inaugural vintage of the Storied Series Pinot Bianco saw only 300 cases produced. Fragrant and fresh, it shows a steely minerality with citrus zest, framed in a light toast. The flavourful palate displays bright acidity, tempered with ripe apricot and nectarine fruit. A pleasingly full, round finish is highlighted by gentle brioche notes. Enjoy this elegant version of an Italian classic with a wild BC cedar plank salmon.

PRICE: \$19.99 (BC+TAX)

CSPC: 431729

UPC: 626990222163

<b>Harvest Date:</b>	September 19, 2020
<b>Bottling Date:</b>	June 22, 2021
<b>Grape Variety:</b>	100% Pinot Blanc
<b>Vegan:</b>	Yes
<b>Aging:</b>	8 months, 70% (French & American), 30% Stainless
<b>Ageability:</b>	Enjoy now or cellar up to 3 years
<b>Alcohol:</b>	12.9%
<b>Residual Sugar:</b>	1.0 g/l
<b>pH:</b>	3.34
<b>Total Acidity:</b>	6.0 g/l
<b>Brix at Harvest:</b>	22.2 average
<b>Availability:</b>	Wine shop, Bench Club, online



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