



2021 PINOT BLANC

HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the “Heat Dome” and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varietals. Similarly, for the white varietals there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

WINEMAKING

A wine of remarkable depth, our estate Pinot Blanc originates from Blocks 4 and 9 at our Golden Mile Bench Vineyard. The Old Vine Block 4 is from the original historic planting in 1968, with Block 9 planted in 1997/98 (using Alsace Clone 54). The grapes were handpicked, carefully sorted, destemmed and berries left whole for pressing. The juice was cold settled and enjoyed a long, cold ferment at 12°C in stainless steel to best preserve the bright aromatics and flavours. Fermentation took 27 days to complete, after which the tanks were racked and blended. A stellar example of this varietal with intense stone fruit and mineral elements, this vintage really demonstrates what old vines and an ideal terroir can achieve in the Okanagan Valley.

TASTING NOTES

Intense and inviting, our Foundation Series Old Vine Pinot Blanc gorgeously reflects the classic characteristics this variety is renowned for, with ripe melon and apple blossom notes. The racy palate bursts with lemon zest and crisp apple, followed by an ample and elegant finish. Enjoy with fresh Qualicum Beach scallops or spot prawn citrus ceviche.

WINERY PRICE: \$17.99 (BC+TAX)

CSPC: 467316

UPC: 626037001126



FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

Harvest Date:	September 11-12, 2021
Bottling Date:	January 20, 2022
Grape Variety:	100% Pinot Blanc
Vegan:	Yes
Ageability:	Enjoy now or cellar up to 2 years
Alcohol:	12.8%
Residual Sugar:	1.42 g/L
pH:	3.35
Total Acidity:	6.3 g/L
Brix at Harvest:	22.5 average
Availability:	Wine shop, Bench Club, online, grocery stores, private liquor stores, BC Liquor Stores, select private liquor stores in Alberta

