



Celebrating 25 years



Technical Data

Varietals: 100% Pinot Noir

Alcohol: 13.3%

Residual Sugar: 0.7 g/L

Total Acidity: 5.66 g/L

pH: 3.53

Harvest Dates: Oct 6, 2018

Bottling Date: May 2019

Release Date: September 2019

CSPC: +333096

2017 *Pinot Noir*

Shuttlesworth Creek Vineyard

Vineyards & Geographical Indications

Shuttlesworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Pale ruby in colour with delicately earthy flavours of dried herbs, dried violets, baking spices and botanicals framing a core of bright, red fruit. A concentrated palate of redcurrant, cranberry and wild strawberry are complimented by savoury notes of bay leaf, dried mint and garrigue. Dusty, fine-grain tannins and lively acidity create great tension on the palate, and add a pleasant length to the finish.

Winemaker Notes

Our Shuttlesworth Creek Vineyard continues to prove itself as an ideal site for high quality Pinot Noir. Being slightly cooler than our Estate vineyard, the fruit shows a distinctly different profile. A classic cool climate New World Pinot Noir style: a ripe fruit core, complimented by complex earthy, floral notes and a botanical edge. A lifted, more feminine style to counter-balance the powerfully-structured wines produced from our Estate vineyard. All 6 Dijon clones used to create this blend were kept separate through fermentation and barrel ageing, until a final blend was decided on (38% 777, 18% 114, 12% 828, 12% Pommard, 10.5% 115 & 10.5% 667).

Production Notes

The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 48 hour cold soak, the must was warmed and inoculated with selected yeasts. Hand punch-downs started at 3 times daily and tapered off to once a day as tannins progressed. Free run juice was drained off and the skins were pressed off after 11 days of skin contact into 228L & 300L French oak barrels (9% new, 23% 2nd fill & 68% 3rd fill), where each lot rested, untouched, for 13 months, before being blended, stabilized and bottled.

Food Pairings

Classic: roast chicken, rack of lamb, beef wellington, roast pork with fennel, mushroom dishes (mushroom risotto), roast or grilled lobster, venison, cassoulet, turkey dinner, beef tenderloin

Adventurous: blue cheese (the stinkier, the better), enchiladas, Chinese dishes, salmon, rich milk chocolate

Ageing Potential

Approachable now but best from late 2020 – 2024.

Case Production

270 cases, 750ml bottles

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