



Celebrating over 25 years



2020

Renaissance Pinot Noir

Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI
Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Medium ruby in colour; the nose is very expressive, showing classic aromas of damp earth, bright red fruit (strawberries & cherries), ripe dark fruit, baking spices with some lifted floral and botanical notes. The palate is plush and full-bodied, showing flavours of cherry and wild strawberry, along with bright pomegranate acidity and a dash of savoury spice. The finish is long, with silky fine-grained tannins and juicy natural acidity, which should ensure a long life ahead.

Winemaker Notes

The Pinot Noir planted to our Shuttleworth Creek property is gradually becoming some of the most intriguing and beautiful fruit we're producing. Of the 7 Dijon clones we have planted to this vineyard, it is the Pommard clone that continues to captivate me, and whose haunting aromatics are showcased in this blend. Almost 2/3 of this iteration, though, comes from the concentrated 667 and 115 clones from our 25+ year old estate vines, used to give this wine its signature weight and structure. We've created an impressively elegant Pinot Noir that is excitingly indicative of the quality of fruit coming out of both estate vineyards.

Production Notes

Hand-picked and hand-sorted estate grown lots of Pinot Noir were fermented in small 1 ton, open-topped fermenters, using selected yeast strains. The 30% whole berry ferments were punched down 3 times daily by hand and then pressed directly into 100% French oak barrels (15% new 300L hogsheads). Each clone was fermented, pressed and barrelled down separately. After malolactic fermentation it was aged for an additional 13 months on fine lees before being racked and blended, and is set to be bottled without fining or filtration in June 2022.

Technical Data

Varietals: 100% Pinot Noir (39% 667, 31% Pommard & 30% 115)

Alcohol: 13.5% alc/vol

Total Acidity: 5.51 g/L

pH: 3.5

Harvest Dates: Oct 8 & 15, 2020

Bottling Date: June 2022

CSPC: +540740

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

Decant and drink now, or cellar for enjoyment from 2024-2028.

Case Production

200 six-pack cases + 36 magnums (1.5L)

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