



LAUGHING STOCK VINEYARDS
Pinot Noir 2008
Small Cap Program



Occasionally we like to explore smaller market plays to take advantage of unique characteristics of select lots identified through the harvest and winemaking process or simply the need for adventure. This Pinot Noir being the latter!

Winemaking Notes: With the challenging reputation that proceeds Pinot Noir and the reward when greatness is achieved, we couldn't resist but try our hand at this varietal again. Grapes were sourced from Cawston in the Similkameen Valley. The fruit was left as whole berries to ferment and our gravity feed winery worked its magic with very low intervention and delicate handling.

The resulting wine has a raspberry nose with a hint of smoke and tobacco. On the palate, pomegranate and cherry flavours meld with chocolate tones. The unfiltered and unfinned style fills out the body of the wine with a lingering finish.

Vintage Notes: Winter damage from a November cold snap damaged many of the red varieties, thus crop loads on big reds, particularly Merlot, were way down. However, small crops are easier to ripen and provide greater intensity. The 2008 vintage was slow to start with a cool spring that delayed bud break. After reasonable summer heat, we were rewarded with an incredibly warm September, we reached target sugar levels with balanced fruit and acidity by the end of the season.

Harvest Date: October 24, 2008
Release Date: June 2010

Varietals: 100% Pinot Noir

Aging: Barrel aged 16 months in 50% new French oak

Cases Produced: 180 cases

Alcohol: 13.9%

Price: \$29.00

CPSC: +250993

Availability: This Pinot Noir is offered through our Small Caps Program.

**** 90 Points – John Schreiner** - This is a generous wine, with aromas and flavours of cherry and strawberry and with a seductively silken texture.