



BARREL AGING



LAUGHING STOCK VINEYARDS PINOT NOIR 2016

Harvest Date
October 11, 2016

Alcohol
14.0%

Cases Produced
384

pH
3.56

Acidity
5.6 g/L

R.S.
0.0 g/L

INSIDER TIP

Small Cap release with just 384 cases produced.

Wine Profile

Also known as 'the heartbreak grape', Pinot Noir has been a nice challenge to work with. BC's cooler climate is showcasing Pinot Noir that is world class. We source ours from two stellar high-bluff vineyard sites on the Naramata Bench with heavier silty soils typical of the area.

Wine Profile

The lively bright cranberry notes reveal themselves first then melt into lovely soft round chocolate cherries. This is a full contact pinot with great structure, engaging tannins and potential for aging. This would pair well with spiced duck with confit ragu, grilled trout, or a wild mushroom polenta.

Winemaking Notes

After hand picking, we double hand sort the grapes followed by whole berry fermentation. The whole berry fermentation was done using one oak puncheon and the remainder in stainless steel.

The wine was then barrel aged for 16 months in French oak barrels.

Vintage Notes

The 2016 vintage started out with the earliest bud break on record in the Okanagan. The early spring had significant heat units which caused the vineyards to surge in growth. A more moderate summer helped to gain back some balance in the vines. Ripening was early but gradual as fall rains slowed down the pace at harvest. An early frost on October 11th created havoc for some other vineyards, but all our sloped sites were able to continue ripening till the end of October. Overall an exceptional harvest with a very long growing season meaning more time on the vines for the grapes to develop complex flavours.

Vineyard

Sourced from 1 Mill Road Vineyard and Johnson Vineyard, Naramata Bench.



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