

BARREL AGING

35% NEW FRENCH OAK 65% NEUTRAL FRENCH OAK **Harvest Date**

October 8, 2017

Cases Produced

425

Price

\$34.99 + tax

pH 3.6

5.0

Acidity 5.4 g/L

R.S. >1 g/L

Alcohol 14.2%

LAUGHING STOCK VINEYARDS

PINOT NOIR 2017



INSIDER TIP

This wine is 100% Naramata- sourced fruit.

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.

Lively notes of ripe cherry and orange marmalade reveal themselves on the nose with hints of mint and herbaceous, "garrique" character. Aromas of oak integration and sweet baking spice also come through. The palate is intensely fruit forward with notes of spice leading to a generously long finish. This Pinot Noir has great aging potential, so the tannins can round out in the bottle. It pairs well with oso bucco, spiced duck or wild mushroom risotto.

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 reminder in stainless steels.

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

Vintage Notes

2017 brought some wild weather. One of the coldest winters we've experienced in years gave way to a cool, wet Spring. Although there was flooding in the Okanagan, it was followed by 54 straight days with no rain. The hot, dry summer allowed fruit development to catch up from its late start and created smaller more concentrated grapes. Fall weather cooled down quickly, but we were able to bring in our fruit prior to any risk of frost. Overall, expect ripeness and weight to the wines, while still retaining bright fruit flavours

Vineyards

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

