



#### FERMENTATION

50% NEUTRAL FRENCH OAK

50% CONCRETE EGGS



**Harvest Date**  
September 20, 2016

**Varietal**  
50% Pinot Gris  
50% Pinot Blanc

**Cases Produced**  
110

**pH**  
3.31

**Acidity**  
6.5 g/L

**R.S.**  
0.7 g/L

**Alcohol**  
14.0%

## LAUGHING STOCK VINEYARDS PINOT PINOT 2016

**INSIDER TIP** The return of Pinot Pinot is an exclusive for Preferred Shareholders - Members of Laughing Stock's Wine Club.

#### Wine Profile

Back by popular demand as the last vintage of Pinot Pinot was in 2007, we just couldn't resist working with a small lot of Pinot Blanc which compliments Pinot Gris so well. Not surprising as both come from the same varietal 'family'.

A 50/50 blend, the nose is invigorating with notes of lemon zest and crisp golden delicious apple. The palate has an enjoyable waxy texture with a refreshing zip of acid that leaves a finish that asks you to take another sip. A highly coveted small production wine, exclusively for our Preferred Shareholders.

#### Winemaking Notes

Our winemaking choices for this vintage include whole cluster pressing for a fresh fruit profile and settling the juice with no skin contact. We then fermented in 50% neutral oak barrels and 50% in concrete eggs. The wine was aged sur lie for 5 months with weekly stirring.

Our winemaking team has been using concrete eggs since 2011. Concrete fermenters are slightly porous thus allowing the wine to breathe without imparting any flavours. The egg shape brings some unique properties to the fermentation process by keeping the lees in a constant state of movement.

#### 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 moderate summer helped to gain back some balance in the vines. Ripening was early but gradual as fall rains slowed 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 til 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

The Pinot Gris is sourced from Skaha Bluffs and the Pinot Blanc from the Naramata Bench.



#### LAUGHING STOCK VINEYARDS

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