

SEE YA LATER RANCH

2015

PINOT NOIR

BC VQA OKANAGAN VALLEY



HARVEST

Overall a very early vintage from bud break to grape maturity. Early concerns over sugar ripening prior to flavour development were put to rest with cooler temperatures in the fall, allowing for adequate hang time to develop excellent fruit flavours in the whites. The reds will also be outstanding due to the warm early spring putting us ahead, so that even the later ripening reds reached full flavour development, providing lots of red and dark fruit notes with subtle but full tannin profiles.

WINEMAKING

Harvested in late September, the grapes were gently crushed and cold soaked on skins for 3 days before inoculation. The juice was punched down 2-3 times daily for two weeks at a relatively cool 25C to maintain the delicate flavours. Malolactic fermentation ensued, and the wine aged in both French and American oak barrels. 93% Pinot Noir and 7% Gamay Noir.

TASTING NOTES

This Pinot Noir opens with aromas of strawberry, red cherry, sweet oak characteristics, and some spice notes. Flavours of strawberry, red stone fruit, and a touch of spice flood the palate.

Soft, luxurious tannins and balanced acid structure lead to a medium length finish where the flavours unfold.

FOOD AND WINE PAIRING

Pair with garlic and herb roasted pork tenderloin, duck breast with pomegranate citrus glaze, baked salmon fillets, mushrooms and herbs, and Gruyere or Gouda cheese.



TECHNICAL NOTES

Alcohol/Volume	13.5%	Total Acidity	5.91g/L
pH Level	3.7PH	Release Date	July 2016
Residual Sugar	4.2g/L		

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