

# SEE YA LATER RANCH



2017

## PINOT NOIR

BC VQA OKANAGAN VALLEY

### HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

### WINEMAKING

The grapes were destemmed, but not crushed. The grapes were allowed to cold soak for 3 days and then fermented in an open top fermenter. The ferment was kept cool to keep as many volatile esters in the wine as possible. The cap was punched down 2 times daily for the entire ferment which lasted 13 days. The wine then went through full malolactic fermentation and was aged with French and American Oak for 6 months.

### TASTING NOTES

There are aromas of dark cherries, dark plums, hints of stewed strawberries, and an undertone of smoky oak. The palate has flavours of spiced cherries, warm strawberries, and some vanilla notes. The tannins are medium with a long finish with the flavours persisting long after the last sip.

### FOOD AND WINE PAIRING

Rosemary lamb chops, peppered pork ribs, BBQ vegetable or shrimp skewers, and wild mushroom risotto.

### TECHNICAL NOTES

<b>Alcohol Volume</b>	14.1%	<b>Total Acidity</b>	5.59g/L
<b>pH Level</b>	3.87PH	<b>Release Date</b>	August 2018
<b>Residual Sugar</b>	4.5g/L		

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