



CEDARCREEK  
ESTATE WINERY



*Our Wine is Our Word*



## 2008 Pinot Blanc

CSPC 237966

UPC 778913 028038

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### TECHNICAL INFORMATION

**HARVEST DATES:**  
October 27 to  
November 4, 2008

**FERMENTATION:**  
Stainless steel

**AGING:**  
8 months sur lie

**BOTTLING DATES:**  
April 28 to 30, 2009

**RELEASE DATE:**  
June 3, 2009

**CASES PRODUCED:**  
1406

**ALCOHOL:**  
13.8%

**TOTAL ACID:**  
6.9 g/l

**RESIDUAL SUGAR:**  
0.5 g/l

**PH:**  
3.21

Ratnip. This oddly named soil performs a minor miracle at Greata Ranch. Our Pinot Blanc grows so vigorously that conventional wisdom would say to drop fruit to intensify flavours. With experience, we discovered if we leave it alone, our Ratnip defies conventional wisdom. We get loads of fruit with fully developed flavours, so we can give you a stellar wine at an affordable price. Here's to Ratnip. All our winemaking decisions get the same attention to detail as the Pinot Blanc does. And the results show in every bottle. On that, you have our word.

### WINEMAKER'S NOTES

This classic European varietal is ideally suited to the microclimate of the central Okanagan Valley. Sourced primarily from Greata Ranch in Peachland where the majority of the 2008 Pinot Blanc was harvested. Fermentation was stainless steel.

### TASTING NOTES

Aromas of citrus, pineapple, apricot, apple and pear are backed by subtle notes of caramel, butter, honey and toasty oak.

### CULINARY NOTES

Recommended with grilled sea scallops, crab, spinach tortellini with a creamy lemon sauce; tuna steaks and pork loin.

### NOTES: