



PLATINUM
2019
HOME BLOCK
PINOT NOIR

“Our Home Block vineyard, planted on the eastern shores of Okanagan Lake in 1991, has shown us time and again that it produces truly exceptional Pinot Noir. This wine is a tribute to the unique blend of clones planted on clay, silt, and stone. I ferment it with wild yeasts and age it in French oak for a year to allow the different expressions of Pinot Noir to marry into a wine that perfectly captures the character of our founding vineyard.”

– TAYLOR WHELAN, WINEMAKER

THE VINTAGE

2019 was up until September, near picture perfect. Warm days, but not too warm, cool nights, but not too cool, set the ripening process on a trajectory of ideal balance. With September came cool weather and some rainfall, but with careful attention to sorting and managing harvest dates, we feel our hard work paid off with wines of ideal balance and intense fruit character. In particular, the lively acidities have produced wines which are bright and fresh.

TASTING NOTES

Dark red cherries, Cranberry, Orange zest, and a fresh juicy palate highlighted by elegant tannins and an earthy finish.

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|----------------|----------------------------------|----|---------|
| HARVEST DATE | September 20-25, 2019 | | |
| BLEND | 100% Pinot Noir | | |
| AGING | 16 months on lees in French Oak | | |
| CELLARING | Enjoy now or cellar through 2026 | | |
| ALCOHOL | 13.5% | TA | 5.9 g/l |
| RESIDUAL SUGAR | 0 g/l | PH | 3.6 |

