



PLATINUM
2020
HOME BLOCK
PINOT NOIR ROSÉ

In 2020, we harvested the Pinot Noir for Rosé over two picks, the first pick captured more of the herbaceous, grapefruit and watermelon flavours. The second pick adds classic Rosé notes of strawberries and cream. After picking, we crushed the grapes with stems, then added them into the press where they sat in contact with the skins for about 60 minutes before being pressed. Following fermentation the wine was aged for 3 months on the lees in Stainless steel and concrete tanks to add depth and roundness to the finished wine.

THE VINTAGE

Average Okanagan spring temperatures began the 2020 growing season with periods unusually cold and wet weather. Colder periods progressed into the early spring contributing to a marginal fruit set, but as the season progressed into the summer months we regained our highly celebrated Okanagan conditions. The dry, warm and hot summer produced good growth permitting all varieties to ripen with excellent balance and incredible flavor intensity.

TASTING NOTES

Red grapefruit, tangerine, fresh strawberries, beautiful juicy acid and textural complexity on the palate.

HARVEST DATE	September 20-25, 20120		
BLEND	100% Pinot Noir		
AGING	3 months on lees in Stainless Steel and concrete before bottling		
CELLARING	Enjoy now or cellar through 2022		
ALCOHOL	12.0%	TA	7.3 g/l
RESIDUAL SUGAR	3.5 g/l	PH	3.31

