

BLOCK 4

PINOT NOIR v. 2018

On the upper slopes of our CedarCreek Home Block Vineyard, the sandy loam soils in Block 4 provide excellent drainage. These 22-year-old vines work hard and dig deep to access water, forcing lower yields and increased concentration – smaller berries, darker colour & increased aging potential.

TASTING NOTES

Savoury gamey notes, supported by plum and a hint of spice

VARIETY

Pinot Noir, Clones 115, 667, 777

FERMENTATION

Concrete tanks with wild yeast

AGING

14 months in French oak
barriques (22% new)

VINTAGE

Warm spring, followed by
a cooler summer and fall,
ideal for flavour development

ALCOHOL

13.5%

CELLAR

Now through 2028

