

# DARK HORSE

VINEYARD

## 2017 Pinot Noir

BC VQA OKANAGAN VALLEY, GOLDEN MILE BENCH

**WINEMAKER** Derek Kontkanen

### HARVEST REPORT

Although 2017 brought some unusual weather for the Okanagan, expect a stunning vintage from Dark Horse Vineyard. On a regular harvest fruit tends to come in one varietal at a time; due to the hot, dry summer it was all hands-on deck for Winemaker Derek Kontkanen as multiple varietals ripened at once. The summer heat packed in the stony soil of Dark Horse Vineyards brought with it a more intense flavour profile for our whites with a nice acid backbone. For reds, you can expect more supple, juicy and red-fruit driven flavours.

### WINEMAKING

The grapes were picked at peak ripeness and gently crushed and destemmed. The grapes were then cold soaked in an open top fermenter for 4 days before the start of fermentation. The fermentation lasted 10 days and the wine was punched down twice daily for the duration. The wine was then pressed off and transferred to specially selected French and American Oak barrels to go through secondary fermentation. The wine was then aged in these same barrels for 8 months.

### TASTING NOTES

Ripe strawberries, baking spices, toasted vanilla, and sour cherries on the nose. The palate also carries flavours of red fruits, toasted vanilla, and hints of spice and cloves. The tannins are soft and supple with lively acidity and a medium finish.

### TECHNICAL NOTES

Alcohol/Vol.	14.5%	Residual Sugar	2.9 g/L
Total Acidity	5	Oak Aging	8 Months
pH Levels	3.86		

Please enjoy responsibly.

