

2021

PIANO BRUT

CASE PRODUCTION

518

VINEYARD

Black Dog Vineyards and James Oliver Vineyard

APPELLATION

Okanagan Valley, BC

HARVESTED

September 15, 2021

FERMENTATION

100% Stainless Steel

BLEND

92% Pinot Blanc, 8% Riesling

ANALYSIS

Alcohol: 12.8 %, T.A.: 7.6 /L, pH: 3.26, RS: 4.5g/L

“ Refreshing notes of citrus, pineapple and pear are carried along by delicate bubbles. Green apple, with a mix of honey and biscuit notes on the finish. ”



WINEMAKING

Grapes are gently pressed and cool fermented, then blended before undergoing a second fermentation. Fine and creamy bubbles of the Piano Brut are created using our Charmat tanks.

HARVEST

It was a difficult growing season to say the least. Forrest fires in the region and from Northern California caused valley wide smoke throughout June, but luckily it came early as the vines were in flowering stage and smoke taint was not significant. It that wasn't bad enough, then came the "Heat Dome" bringing scorching heat and drought conditions in the middle of fruit set, reducing cluster size, and lowering yields. With the vines receiving less water, it actually turned out to be a good thing as the grapes became more concentrated and had better skin to juice ratio. The result was more flavourful and structured wines. Harvest for us started on September 9th with Muscat coming off first. September and early October saw excellent weather, with warm sunny days before the temperature slowly started dropping. Our last pick was our Petit Verdot on October 21st, a week later we saw the temperature dip to -3 C with snow and leaves starting to fall. We are very excited about the quality of this vintage as we are seeing bright acidity and big fruit flavours. We just wish we had more wine.

STONEBOAT

PINOT HOUSE

