

2020

PINOT NOIR

CASE PRODUCTION

1509

VINEYARD

Home & Orchard Grove Vineyard

APPELLATION

Okanagan Valley, BC

HARVESTED

October 5 - 8, 2020

FERMENTATION

15 Months in 100% French Oak, 10 % New, 90 % 2-5 years Old

BLEND

100% Pinot Noir

ANALYSIS

Alcohol: 13.5 %, T.A.: 6.30 g/L, pH: 3.79, RS: 0.2 g/L

“ Ruby in colour with a ripe nose of cranberry and candied cherries, followed by a robust palate of blue fruit, baking spice, and milk chocolate. ”

WINEMAKING

Hand picked over 4 days, our Pinot Noir is a blend from multiple clones and two vineyards locations on the Black Sage Gravelbar. Our most popular wine and truly a genuine expression of our soils. Each vineyard block was picked and fermented separately using a mix of commercial and natural yeasts. The wines are pressed to barrel and continue to age for 15 months before being blended and lightly filtered. Bottled on June 16 2022.

HARVEST

The 2020 growing year started out with a mostly mild winter until February came and we saw some temperatures dip into -20 C, minimal bud damaged was reported as we warmed up into the Spring. Budbreak was a bit later than normal and we had more cool days and rain than the past years, resulting in a lower yield vintage. The always reliable Okanagan summer help kick start growth with temperatures around 35C to 40 C, allowing the vineyards to catch up and get into a more regular ripening pattern. Harvest started in early September with our Pinot Blanc and Schonburger coming off first. September and early October saw excellent weather and things were rolling along nicely until a snow storm and cold temperatures arrived late October, bringing a halt to ripening any grapes left in on the vine. Luckily for us, our Pinotage was picked just a few days before. Overall, it was another stunning vintage for Stoneboat with low yields but high quality fruits.



STONEBOAT

PINOT HOUSE

