

Back to basics, for the love of making Pinot Noir
David & Cynthia Enns



1 Mill Road Pinot Noir 2018

Home Block

After almost two decades of making wine on the Naramata Bench, this time we are going deep with one varietal from one place, our Home Block vineyard in Naramata, British Columbia.

The Vineyard

This is Naramata Bench personified. Perched on glacier lake formed bluffs above Okanagan Lake, the crescent shaped site tilts SW, maximizing heat units and allowing air flow. Set into an amphitheatre of old growth sage, soils are silt and loam with calcareous elements similar to some of the best vineyards in the world.

Planted in 2013, David chose to focus on a single clone, Dijon #115. Now as the vineyard matures, we are enjoying watching the evolution of the vines and the resultant wines.

The Winemaking

This project is all about focus with making one wine. The Pinot Noir was picked October 14th, then hand picked and hand sorted. Whole berries with 20% whole clusters were fermented in a variety of vessels including two French oak tanks, integrating the oak right from the beginning, as well as a neutral puncheon and a stainless steel tank.

Complexity comes using these different fermentors which all create varying fermentation kinetics and cap treatments. The wine was then aged in 50% new oak tanks and 50% neutral barrels and was unfiltered and unfinned.

The Vintage

2018 was a typical growing year in the Okanagan with bud break in early May and classic summer heat. A cool fall allowed flavours to nicely develop and retain acidity in the wines.

The Wine

The wine has a lighter ruby hue that opens with smells of raspberry, cola and a touch of leather. The tastes are a swirl of baked strawberry and darker cherry with a brooding earthy undertone. The wine is vibrant on the palate with amazing length. Great balance between freshness and flavour.

This year, as a support to those affected by COVID-19, partial proceeds are being donated to **the Food Coalition**.

Price

\$48 per bottle, available in 6 packs via 1millroad.ca

Pinot Noir 2018

Clone	115
Harvest	Oct. 14/18
pH	3.70
Acidity	6.2 g/L
R.S.	1.0 g/L
Alcohol	13.5 %
Cases	400

BC VQA
OKANAGAN VALLEY
NARAMATA BENCH