

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



Pinot Noir 2019

Block Two

BC VQA OKANAGAN VALLEY NARAMATA BENCH



After almost two decades of making wine in the Okanagan Valley, this time we are going deep with one varietal from one place, the Naramata Bench.

THE VINEYARD

Block 2 allows us to explore a nearby vineyard site with our focus on Pinot Noir. Located just above Naramata village, this vineyard is on a heavy glacial silt bench, similar to our *Home Block* a few kilometers away. It is planted to Dijon clone 667 which is known for aromatics and finesse.

THE WINEMAKING

Hand picked and hand sorted on October 14th, the grapes were fermented as whole berries with 20% as whole clusters. Stainless steel fermented, the wine was then aged in 20% new oak plus neutral barrels. Unfiltered and unfined.

THE VINTAGE

This was a year where 'cold climate viticulture' was a reality. A cold snap in February, caused bud damage that reduced crops across the whole valley, but particularly Pinot Noir. Come spring, delayed shoots caught up but summer rains kept temperatures lower than usual. Sustained heat in August allowed us to reach full ripeness right before September rains and an early frost. For the vines, it meant a much lighter yield than normal, but fortunately less is more when it comes to grape quality.

THE WINE

The wine has a lighter ruby hue with lifted aromas of raspberry, mint and crushed violets. A touch lighter on the palate than our *Home Block*, it has concentrated cherry, earthy undertones and a lingering finish.

PRICE

\$40 per bottle, available in 6 packs, www.1millroad.ca

Harvest	October 14, 2019
pH	3.86
Acidity	5.9 g/L
R.S.	1.4 g/L
Alcohol	13.5%
Cases	120