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



Pinot Noir 2020

BC VQA OKANAGAN VALLEY NARAMATA BENCH



Harvest	October 22, 2020
рН	3.70
Acidity	6.4 g/L
R.S.	0.9 g/L
Alcohol	13.5%
Cases	194

This vintage marks the 20th year of winemaking by David after starting with just 1 ton of grapes in a garage in White Rock. After giving up our day jobs and founding highly acclaimed Laughing Stock Vineyards on the Naramata Bench, the last few years have been all about going back to the basics. This time we've gone deep with one varietal from the Okanagan Valley, British Columbia.

THE VINEYARD

Block 2 allows us to explore a nearby vineyard site with our focus on Pinot Noir. Located just above our Home Block site, this vineyard is also on a heavy glacial silt bench and planted to Dijon clone 115.

THE WINEMAKING

This project is all about focus: Pinot Noir. Hand-picked then hand sorted and fermented as whole berries with 20% as whole clusters. The main ferment was completed in large French Oak tanks and then aged in these plus 20% new French oak barrels. Unfiltered and unfined.

THE VINTAGE

After a slow start from a cooler spring, the Okanagan summer delivered solid heat units into September. Veraison was somewhat delayed which improved the fruit quality as the slower ripening avoided high sugars/alcohols and delivered full phenolic ripeness. Fortunately, we completed harvest on October 22th right before the temperatures dropped.

THE WINE

Slightly denser and more fruit forward than the Home Block release, there is lots of dried cherry and dark chocolate notes and a velvet mouthfeel. Lots of balance with the fresh acidity from this moderate vintage. Definitely drinking outside its weight class and price point.

PRICE

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

