

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



Pinot Noir 2019

Home Block

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

Our **Home** Block vineyard is Naramata Bench personified. Perched on glacial 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 with a 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. Sustainable certified in 2021.

THE WINEMAKING

This project is all about focus: Pinot Noir. Hand picked in two passes October 7 & 15th, 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 50% 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 light ruby hue with aromas of dried cherry, worn leather, and black licorice (the legit European kind). Intense, mouth-filling dark blackberry with depth and flavour from integrated oak aging balanced by fresh acidity from the cooler vintage. Culminates with an incredibly long finish of brandied cherry and cedar spices.

PRICE

\$50 per bottle, available in 6 packs

AVAILABILITY

Releasing late May 2021 to mailing list - www.1millroad.ca
Plus very select wine stores and restaurants.

Harvest	October 7 & 15, 2019
pH	3.82
Acidity	6.0 g/L
R.S.	1.3 g/L
Alcohol	13.5%
Cases	218