



1 MILL ROSE

Naramata Bench

Okanagan Valley

1 MILL

PINOT NOIR
2022 Black Pine

12.8% alc./vol.

750 mL/25 fl oz

We're delighted to present this exceptionally unique and limited single-vineyard Pinot Noir, with grapes carefully sourced from Black Pine Vineyard, situated at the northernmost point of the picturesque Naramata Bench in the heart of the Okanagan Valley.

THE VINEYARD

This wine is produced from Black Pine Vineyard, a four acre Naramata Bench slice of paradise managed and owned by passionate growers, Kathi and Rick Prosser. The Pinot Noir portion of the vineyard is planted to clones #667, #777, #115 and Pommard. The vines grow and thrive in granite soil that is bony and dry, this soil type forces the vines to struggle just enough to encourage deep complexity in flavour.

THE VINTAGE

2022 presented a long, cool growing season that was perfect for 1 Mill Road's winemaking varietals. The drawn-out season allowed incredible natural acid retention and flavour development in the fruit. This Pinot Noir was picked when all four clones collectively showed their unique ripeness levels.

THE WINEMAKING

These grapes were hand-picked, with 19% left as whole bunch clusters, while the remaining was gently crushed and destemmed. The wine then fermented in stainless steel tanks for 14 days with a combination of cap management techniques. The wine was then drained and gently basket pressed into a combination of 1, 2 and 3 year old French oak barrels. Nine months later the wine was blended.

THE WINE

The wine features a bright, ruby colour that is lifted and fragrant on the nose. There is a ripe sense of red fruits, such as dusty cherries, fresh cranberries and overripe strawberries. Swirling brings changes of complexity, with brown cardamom-like spices, crushed gravel and a light herbal edge from the whole bunch fermentation. The palate exudes all of the above fruit flavours, with a noticeable, youthful density, all wrapped in dusty fine savoury tannins. There is a brightness in acidity that drives line and length. The oak ageing brings another layer of complexity with the addition of subtle fall spice.

HARVEST. 14/10/2022
CLONES. Pommard, #115, #667, #777
pH 3.58 g/L
TOTAL ACIDITY 5.3 g/L
RESIDUAL SUGAR. 1.6%
ALCOHOL. 12.8%
