



PINOT MEUNIER 2020

'EN FAMILLE'

Vineyards

- Pipars Family Vineyard, Naramata Bench

Production

The fruit was hand-picked in early October, de-stemmed, crushed, cold macerated for 2 days and then transferred to small open top 500L fermenters (one ambient, the other two each inoculated with different yeasts). After a few days of post-maceration, the wines were gently pressed off the skins and racked to neutral barriques for malolactic fermentation. The wine was barrel aged 10 months on fine lees before being cross-flow filtered pre-bottling.

Tasting Notes

The bright ruby colour is suggestive of the intense core of ripe, juicy raspberry fruit found in the glass. Rose petals and white pepper spice on the nose carries through to the palate balancing the tart fruit. This a pretty and quaffable red wine. An excellent medium bodied, low tannin pairing for charcuterie at apéro hour, tangy bbq ribs, or slow braised, earthy, autumn preparations.

Vintage		2020
Variety		Pinot Meunier 100%
Appellation		Naramata Bench
Acid		7.20 g/L
Residual Sugar		1.47 g/L
Alcohol		12.1%



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