



ANTHONY BUCHANAN

Pinot Noir 'Ashlyn'

Vintage: 2015

Appellation:

100% Okanagan Valley

Vineyard:

Fruit sourced from Sonora Pines Vineyard Oliver BC, planted in 2005 utilizing the T-Bar training system to help promote fruit forward wines. Crop levels are between 3.25-3.5 tons per acre. Extreme care and attention to detail throughout the growing season provide consistently clean, balanced mature fruit.

Winemaking:

De-stem only with no crushing (whole Berries) into an open top fermenter. During a cool pre-fermentation, up to one week, the cap is punched down four times per day. We allow a partial "Natural Fermentation" before inoculating with a cultured strain specifically for elegant, complex terroir driven wines. Cap management shifts to three gentle punch downs daily until fermentation has finished and the contents are pressed and allowed to settle for 6 hours before being racked to TM (Mercrey) Barrels for 13 months. Simple but sensible winemaking.

Tasting Notes:

Attractive deep red in color with a sensual nose. Rich and lush on the mid palate with tightly knit structure that leads to balance and length through the finish.



Technical Information

Clone: 115

Alcohol: 13.2%

pH: 3.66

RS: 2.4g/l

TA: 6.6g/l

CSPC: 572966

Cases: 80

Bottled: December 10, 2016

Hospitality: \$29.99

Wholesale: \$26.26