



ANTHONY BUCHANAN

Pinot Blanc 'Lawson'

Vintage: 2016

Appellation:

100% Okanagan Valley

Vineyard:

Fruit sourced from Black Sage Gravelbar, from 15 year old vines. Row orientation is North / South with a combination of organic and conventional viticulture produce high quality fruit with a real "sense of place". Sustainably farmed with a crop level of 3.2 tons per acre.

Winemaking:

Fruit was whole cluster pressed and allowed to settle before an indigenous fermentation began. Once a 4.5 brix depletion was reached we inoculate with yeast strains DV10 (barrel portion, 70%) and D47 (concrete portion, 30%) These strains help promote complexity and accentuate ripe fruit flavours. As soon as fermentation is complete the wine is racked and aged on light lees for 5 months in a 500 liter puncheon and 300 liter concrete upright barrel. Stylistically we perform Battonage once every 2 weeks during the aging process to bring weight, texture and length. The wine is then stabilized, filtered and bottled. Simple but sensible winemaking.

Tasting Notes:

Delicious aromas of apple blossom, pear, wildflowers and pineapple leading to a full mouth-feel of fruit, texture and a persistent mineral backbone. The wine finishes with bright juicy acidity and remarkably long finish.



Technical Information

Blend: 100% Pinot Blanc

Alcohol: 12.5%

pH: 3.2

RS: 4.3g/l

TA: 6.9g/l

CSPC: 860957

Cases: 80

Bottled: April 10, 2017

Hospitality: \$19.99

Wholesale: \$15.12