



ANTHONY BUCHANAN

LAWSON PINOT BLANC 2017



Varietal
100% Pinot Blanc

Appellation
Okanagan Valley

SUSTAINABLY FARMED

Viticulture

Grapes are farmed organically from Black Sage Gravelbar, planted in 2002, which has a renowned reputation for high-quality fruit and very low yields. Whole cluster berries were pressed into 70% in neutral French oak barrels, 30% in concrete barrels and began natural fermentation. Wine was the racked and aged on light lees for 5.5 months in a combination of 2nd fill French oak puncheon, neutral French oak barrels, and concrete barrels with battonage every 2 weeks. Simple but sensible winemaking.

Tasting Notes

Tantalizing aromas of apple blossom, pear, wild flowers, and lemon lime citrus leading to a full mouth-feel of juicy orchard fruit with a glossy texture and persistent mineral backbone that tingles the tongue. Finishing beautifully with bright, mouth-watering acidity and a remarkably long finish.

Serving Suggestion

Perfect pairing for thai halibut curry with coconut milk, herbed poultry in cream sauce, soft and well-aged cheeses, teriyaki, and pizza bianca.

The Story

Struck by the wine-bug that we all know and love so well, Anthony Buchanan began his career as a winemaker after many years of successfully running and owning his own hair salon. He then pursued wine education, studying oenology at Washington State University, and his WSET's & ISG's. Starting in the cellar at B.C.'s sweetheart Pinot Noir house, Blue Mountain, then Winemaker at Eau Vivre to finding a home at Desert Hills at Chief Winemaker in 2012, Anthony has progressed through the wine world due to his inherent passion, honest winemaking and genuine integrity.

SKU 860957

12x750mL

12.5% alc.

Speculative

Whsl: 15.12

Hosp: 19.99



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