



ANTHONY BUCHANAN

Ashlyn Pinot Noir

Vintage: 2017

Appellation:

100% Similkameen Valley

Vineyard:

Sourced from Organically farmed , clone 777 from the Horak Family vineyard in the Similkameen Valley A combination of cane and spur pruning, hand tendered with great care of establishing a balanced crop produce intense varietal characteristics with a sense of place.

Winemaking:

De-stem only with no crushing into an open top fermenter with 12% whole cluster. During a cool pre-fermentation, up to one week, the cap is punched down three times per day. We allow a 50% "Natural Fermentation" before inoculating with a cultured strain specifically for elegant, complex terrior driven wines. Cap management shift to two gentle punch downs and one pump over until fermentation has finished. Pressed and allowed to settle for 6 hours before being racked to TM (Mercurey) Barrels for 12 months. Simple but sensible winemaking.

Tasting Notes:

Intriguing aromas of dark cherries, rhubarb pie and a hint of fresh orange zest. 12% whole-bunch provides a lovely floral lift to the strawberry, red currant fruit. The palate is complex and rich with grippy tannins.



Technical Information

Blend: 100% Pinot Noir

Alcohol: 13.5% alc

pH: 3.73

RS: 1.3g/l

TA: 6.2g/l

CSPC: 572966

Cases: 104

Bottled: December 2, 2018

Wholesale: \$27.69