



ANTHONY BUCHANAN

## ***Pinot Blanc***

***Vintage: 2018***

### ***Appellation:***

***100% Okanagan Valley***

### ***Vineyard:***

***Sourced from the Black Sage Gravelbar located in Oliver BC. Organically farmed with low yields are consistently producing grape with complex flavours while retaining natural acidity. Soil characteristic are 2-3 feet of sand with gravelly loam texture with rounded stone rich in calcium.***

### ***Winemaking:***

***Fruit was whole cluster pressed and allowed to settle overnight before being racked with 25% solids to barrel where a spontaneous fermentation began. Inoculation of a cultured yeast at 10 brix aids in fresh fruit flavours and added complexity. Daily barrel stirring helps with yeast suspension, oxygen and viability. At 0 brix our Pinot Blanc was inoculated with VP41 ML bacteria for complete control during malo. This process took 4 weeks to complete with no added Sulphur until late January. The wine sat on lees until the first racking in March 2019. One additional racking before being lightly fined for heat stability and one more prior to being bottled unfiltered.***

### ***Tasting Notes:***

***100% barrel fermentation, 67% neutral oak, 33% new French oak. Opens with a complex nose of grilled pineapple, pear, apple and toast. 100 % Malolactic provides stability, insane texture and a touch of butter. The wine is fresh and lively on the finish.***



### ***Technical Information***

***Blend: 90% Pinot Blanc, 10% Kerner***

***Alcohol: 13%***

***pH: 3.31***

***RS: 2.1 g/l***

***TA: 6.6 g/l***

***CSPC: 860957***

***Cases: 150***

***Bottled: May 10, 2019***