

**2020 PINOT NOIR**

VQA Appellation:	Twenty Mile Bench
Composition:	100% Pinot Noir
Harvest Date:	Sept. 22, 2020
Harvest Brix:	22.5
Bottling pH:	3.39
Bottling Total Acidity:	5.34 g/L
Residual Sugar:	<2.0 g/L
Alcohol:	13.0%
Fermentation Type:	Non-selected yeast
Maturation:	18 months in neutral oak, 2 months stainless steel
Barrel Type:	12% new French oak, 88% neutral French oak barriques
Fining:	None
Filtration:	None
Production:	809 cases (750mL x 12)
UPC	628318002754
SCC:	10628318002751

Winemaking Notes: The 2020 Pinot Noir was harvested on September 22, 2020. After careful sorting, the grapes were destemmed and transferred to oak casks for fermentation as whole berries. After 40 days on skins, the free run wine was drained to neutral oak barrels for aging, while the press wine was used for 2020 PTG. After 18 months of aging, the wine was transferred into stainless steel for natural clarification in March of 2022. The 2020 Pinot Noir was bottled on May 31, 2022 without fining or filtration.