



Pinot Noir is the perfect companion to have with British Columbia cuisine, be it lamb, pork or Pacific seafood. This wine is a great crossover wine that bridges the “only white wine with seafood” stereotype.



Price: \$20.00 Wine Club Members: \$18.00

CSPC 414771

Availability Winery direct, online, select private retailers, restaurants

Grape Varieties Pinot Noir

Produced from fruit grown on the Hess vineyard in Okanagan Falls, adjacent to Wild Goose Vineyards. A hot fermentation and aging in French oak combine to create an intense aroma of cherry and raspberry with ripe plum and vanilla spice flavours. An ideal match for duck, salmon, and lamb.

Chemistry

Alcohol	12.80%
RS	0 g/L
pH	3.36
Total Acidity	6.9 g/L
Sweetness	0

2012 Pinot Noir