

KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

www.kettlevalleywinery.com

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Kettle Valley Winery is a small farm-based winery located on the Naramata Bench, Okanagan, BC. Their focus is quality and by staying a small family owned and operated winery they believe that their passion will show through in their wines. Naramata is easily the premier growing region in British Columbia, with its moderate temperatures, abundant sunshine and cooling breezes. The rolling hills and variable soil types result in growing sites with unique microclimates that can be matched to the right varieties by an experienced grape grower. No matter what style of wine you like, you will find it in Naramata. Drawing its name from the Kettle Valley Railway, which traveled through the Naramata area on the east side of Okanagan Lake, the winery opened to the public in 1996. Kettle Valley Winery is known for its dark, intense, and well-structured red wines, including Pinot Noir, Merlot, Cabernet Sauvignon and blends such as "Old Main Red". Chardonnay has been the main white wine produced, but in recent years Pinot Gris, Gewurztraminer, Semillon, and Sauvignon Blanc have also proved popular. They are all flavourful and aromatic, with a rich mouth feel.

Pinot Noir 2021

CSPC# 556407

12x750ml

14.5% alc./vol.

Grape Variety

100% Pinot Noir

Winemakers Bob Ferguson & Tim Watts

Vineyards This wine is a blend of Pinot Noir grown in the Brar vineyard in Kaleden and the Hayman vineyard in Naramata.

Harvest This year brought our 29th harvest. Hard to believe that all those years have come and gone since we started our first commercial harvest in 1992.

We saw very cool and wet weather in June, which helped delay any forest fires in our area, but made for a slow start to the grape growing season. We saw some good heat units in July and into August before the first fires near Penticton covered us in smoke and then the wildfires in Washington and Oregon blanketed us in smoke for just over a week in early September. Despite the smoke and fires we have not seen any smoke flavours in the grapes. As a pre-cautionary step, we thinned heavily this year. Harvest treated us well, the grapes ripened up nicely and despite a few scary nights when the snow and -10c degree temperatures were forecast we escaped with the low temperatures only reaching -4c or -5c. The was certainly cold enough to knock the leaves off the grape plants but it was not cold enough to damage the grapes. The grapes were handpicked between October 2 and October 4, 2021, at approximately 24.8 brix.

**Vinification/
Maturation** The wine was allowed to go through a full malolactic fermentation and was aged in French oak for 12 months before being bottled

Tasting Notes Earthy light oak and a hint of tart berries cut a swath through this otherwise earthy Pinot Noir.

Serve with Peking Duck. Roasted Beef Tenderloin. Bacon stuffed mushrooms.

