KETTLE VALLEY WINERY



www.kettlevalleywinery.com



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 Reserve 2020

CSPC# 43638 12x375ml 13.5% alc./vol.

Grape Variety Winemakers

Bob Ferguson & Tim Watts

Vineyards

This wine is a blend of select barrels of Pinot Noir grown primarily in the Brar vineyard in Kaleden and the Hayman vineyard in Naramata and is a blend of best barrels post

100% Pinot Noir

fermentation.

Harvest

The grapes were hand-picked between October 12 and October 21, 2020, at approximately 23.3 brix.

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.

Vinification/ Maturation **Tasting Notes**

This wine has gone through a full malolactic fermentation and was aged in French oak for 20 months before being bottled.

Bright dark red colour, medium body wine. An intriguing nose full of plum, black cherry, and raspberry fruit leather. Bright acidity, silky tannins, bold flavours, with hints of

vanilla.

Serve with Moroccan lamb and scalloped potatoes; Parmesan & Rosemary crackers (as the

Parmesan perfectly complements the black cherries, spices, and sage in the wine)

67 cases of 750ml bottles. Production

