



## PAST VINTAGES

---

### 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.





## PAST VINTAGES

---

### Pinot Noir 2020

CSPC# 556407

12x750ml

14.0% 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 for the Pinot Noir were handpicked on October 12 and October 21, 2020, 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 15 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.

**Production** 180 cases





## PAST VINTAGES

---

### Pinot Noir 2019

CSPC# 556407

12x750ml

14.0% alc./vol.

**Grape Variety**

*100% Pinot Noir*

**Winemakers** Bob Ferguson & Tim Watts

**Vineyards** This wine is a blend of Pinot Noir grown in the Sartor vineyard in Summerland, and the Hayman vineyard in Naramata.

**Harvest** Harvest this year had a slow start. Our first pick of the season was Pinot Gris on September 12 from a vineyard down South in Cawston in the Similkameen Valley. Our first pick in Naramata was October 4 and then our next pick wouldn't happen until mid-October. September was rather cool and wet this year, we needed some warm days and cool evenings to allow the grapes to dry out and ripen.

We were fortunate to not be affected by the early frosts on October 10 and 11 which hit most of the Okanagan and Similkameen Valleys and killed most of the leaves on the grape vines. We were able to gain additional hang time for the grapes on the vines and see continued development and ripening. The push was on to harvest most of our grapes by October month end. Our last pick was the morning of October 29 when we picked the Harvey Riesling.

As we finish off our 28<sup>th</sup> year, as the oldest single-owner winery on the Naramata Bench, we still remain dedicated to making and sharing great wines from BC grapes. Our family's commitment is as strong as ever to farming full flavoured grapes and to winemaking that brings out the best of those flavours and subtleties.

Whether you've known us for all these years or are just coming on-board, thanks for your support and raise a glass to fine fruit, family, and friends.

**Vinification/  
Maturation** The wine was allowed to go through a full malolactic fermentation and was aged in French oak for 16 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.

**Production** 180 cases





## PAST VINTAGES

---

### Pinot Noir 2018

CSPC# 556407

12x750ml

14.0% alc./vol.

**Grape Variety**

*100% Pinot Noir*

**Winemakers** Bob Ferguson & Tim Watts

**Vineyards** This wine is a blend of Pinot Noir grown in the Sartor vineyard in Summerland, and the Hayman vineyard in Naramata.

**Harvest** The grapes were handpicked between October 6 and October 12, 2018, 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 16 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  
Production** Peking Duck. Roasted Beef Tenderloin. Bacon stuffed mushrooms.



---

### Pinot Noir 2017

CSPC# 556407

12x750ml

14.0% alc./vol.

**Grape Variety**

*100% Pinot Noir*

**Winemakers** Bob Ferguson & Tim Watts

**Vineyards** This wine is a blend of Pinot Noir grown in the Sartor vineyard in Summerland and the Hayman vineyard in Naramata.

**Harvest** The grapes were handpicked between October 3 and October 25, 2017, at approximately 25.0 brix.

**Vinification/  
Maturation** The wine was allowed to go through a full malolactic fermentation and was aged in French oak for 16 months before being bottled.

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

**Production** Total production 638 cases of 750ml bottles.





## PAST VINTAGES

---

### Pinot Noir 2016

CSPC# 556407

12x750ml

14.0% alc./vol.

**Grape Variety**

*100% Pinot Noir*

**Winemakers**

Bob Ferguson & Tim Watts

**Vineyards**

This wine is a blend of Pinot Noir grown in the Sartor vineyard in Summerland, and the Cole and Hayman vineyards in Naramata

**Harvest**

The grapes were handpicked between September 19 and September 28, 2016, at approximately 24.9 brix

**Vinification/  
Maturation**

The wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 18 months before being bottled

**Tasting Notes**

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



---

### Pinot Noir 2015

CSPC# 556407

12x750ml

14.0% alc./vol.

**Grape Variety**

*100% Pinot Noir*

**Winemakers**

Bob Ferguson & Tim Watts

**Vineyards**

This wine is a blend of Pinot Noir grown in the Thibault vineyard in Summerland, and the Cole vineyard in Naramata.

**Harvest**

The grapes were handpicked on September 19 and September 24, 2015, at approximately 24.8 brix.

**Vinification/  
Maturation**

The wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 20 months before being bottled

**Tasting Notes**

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





## PAST VINTAGES

---

### Pinot Noir 2013

CSPC# 556407

12x750ml

13.8% alc./vol.

<b>Grape Variety</b>	100% Pinot Noir
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	This wine is a blend of Pinot Noir grown in the Thibault vineyard in Summerland, the Cole and Trovao vineyards in Naramata.
<b>Harvest</b>	The grapes were handpicked between October 17, 2013, and October 21, 2013 at approximately 25.0 brix.
<b>Vinification/ Maturation</b>	The wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 21 months before being bottled.
<b>Tasting Notes</b>	Earthy light oak and a hint of tart berries cut a swath through this otherwise earthy Pinot Noir.



---

### Pinot Noir 2012

CSPC# 556407

12x750ml

13.8% alc./vol.

<b>Grape Variety</b>	100% Pinot Noir
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	This wine is a blend of Pinot Noir grown in the Thibault vineyard in Summerland, the Cole and Trovao vineyards in Naramata, and the Lazy Dog vineyard in Penticton.
<b>Harvest</b>	The grapes were handpicked between October 22, 2012, and October 26, 2012 at approximately 23.9 brix.
<b>Vinification/ Maturation</b>	The wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 20 months before being bottled.
<b>Tasting Notes</b>	Earthy light oak and a hint of tart berries cut a swath through this otherwise earthy Pinot Noir.
<b>Production</b>	688 cases
<b>Scores/Awards</b>	<b>90 points</b> - John Schreiner on Wine - September 8, 2015
<b>Reviews</b>	<i>"This robust and fleshy wine is made with grapes from four different vineyards, presumably giving the winery a good selection of clones to work with. The wine was aged in French oak barrels for 20 months. It has aromas and flavours of cherry and vanilla. 90."</i> - JS, <a href="http://johnschreiner.blogspot.ca">johnschreiner.blogspot.ca</a>





## PAST VINTAGES

---

### Pinot Noir 2011

CSPC# 556407

12x750ml

13.8% alc./vol.

<b>Grape Variety</b>	<i>100% Pinot Noir</i>
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	This wine is a blend of Pinot Noir grown in the Thibault vineyard in Summerland, the Cole and Trovao vineyards in Naramata, and the Lazy Dog vineyard in Penticton.
<b>Harvest</b>	The grapes were handpicked between October 22, 2011, and November 4, 2011 at approximately 23.1 brix.
<b>Vinification/ Maturation</b>	The wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 20 months before being bottled.
<b>Tasting Notes</b>	Earthy light oak and a hint of tart berries cut a swath through this otherwise earthy Pinot Noir.



---

### Pinot Noir 2010

CSPC# 556407

12x750ml

13.8% alc./vol.

<b>Grape Variety</b>	<i>100% Pinot Noir</i>
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	This wine is a blend of Pinot Noir grown in the Thibault and Lerchs vineyards in Summerland, Elgert vineyard in Okanagan Falls, the Lazy Dog vineyard in Penticton and the Becker, Cole and Trovao vineyards on the Naramata Bench.
<b>Harvest</b>	The grapes were handpicked between October 25 and November 4, 2010, at approximately 24.0 brix.
<b>Vinification/ Maturation</b>	This wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 23 months before being bottled.
<b>Tasting Notes</b>	Earthy light oak and a hint of tart berries cut a swath through this otherwise earthy Pinot Noir.
<b>Production</b>	747 cases made





## PAST VINTAGES

---

### Pinot Noir 2009

CSPC# 556407

12x750ml

13.8% alc./vol.

<b>Grape Variety</b>	100% Pinot Noir
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	This wine is a blend of Pinot Noir grown in the Elgert and Ganhao vineyards in Okanagan Falls, the Lazy Dog vineyard in Penticton and the Becker, Cole and Trovao vineyards on the Naramata Bench.
<b>Harvest</b>	The grapes were handpicked on October 1 and October 20, 2009, at approximately 25 brix.
<b>Vinification/ Maturation</b>	This wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 20 months before being bottled.
<b>Tasting Notes</b>	Earthy light oak and a hint of tart berries cut a swath through this otherwise earthy Pinot Noir.
<b>Production</b>	827 cases made



---

### Pinot Noir 2008

CSPC# 556407

12x750ml

13.8% alc./vol.

<b>Grape Variety</b>	100% Pinot Noir
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	This wine is a blend of Pinot Noir grown in the Thibault vineyard in Summerland, the Elgert vineyard in Okanagan Falls, and the Becker and Trovao vineyards on the Naramata Bench.
<b>Harvest</b>	The grapes were handpicked between October 21 and October 26, 2008, at approximately 24.8 brix.
<b>Vinification/ Maturation</b>	The wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 21 months before being bottled.
<b>Tasting Notes</b>	Earthy light oak and a hint of tart berries cut a swath through this otherwise earthy Pinot Noir.
<b>Production</b>	1210 cases
<b>Scores/Awards</b>	<b>86 points</b> - Anthony Gismondi, <a href="http://Gismondionwine.com">Gismondionwine.com</a> - July 27, 2011 <b>Commended</b> - Pinot Noir Tasting, Winepress Northwest - March 14, 2011
<b>Reviews</b>	<i>"Pruny, dried cherry, coffee, meaty, barnyard, compost aromas. Ripe, round, supple but dry and warm palate. Meaty, earthy, pruny, cherry, rooty, coffee, cedar, cooked carrot, celery root flavours. A very warm style of pinot that is ready to drink."</i> - AG, <a href="http://GismondionWine.com">GismondionWine.com</a>







## PAST VINTAGES

---

### Pinot Noir 2007

CSPC# 556407

12x750ml

13.8% alc./vol.

**Grape Variety**

*100% Pinot Noir*

**Winemakers**

Bob Ferguson & Tim Watts

**Vineyards**

This wine is a blend of Pinot Noir grown in the Elgert vineyard in Okanagan Falls, Thibault vineyard in Summerland, the Cole, Becker and Trovao vineyards on the Naramata Bench and the Marchand vineyard on the Westbench in Penticton.

**Harvest**

The grapes were hand-picked between October 10 and October 20, 2007, at approximately 24.4 brix.

**Vinification/**

**Maturation**

The wine was allowed to go through a full malolactic fermentation and was barrel fermented in French oak for 16 months before being bottled.

**Tasting Notes**

Light red color typical of varietal. Very oaky, not much fruit on the nose. Some peppery notes going down with good complexity

