

# SEE YA LATER RANCH



2019

## PINOT NOIR

BC VQA OKANAGAN VALLEY

### HARVEST

Spring was very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off early September through November. Being situated high atop of the valley, our Hawthorne Mountain Vineyard was kept free of botrytis due to the high winds keeping fruit relatively dry. 2019 is a big year for Riesling, Chardonnay, and Pinot Noir with later ripening varietals having more of a lighter approach.

### WINEMAKING

The grapes were picked early in the day, so that the fruit stayed cool, and were then allowed to cold soak on the skins for 4 days before being inoculated. During fermentation, the cap was punched down twice daily for 14 days. The wine was then placed into a blend of French and American oak barrels for 4 months before being filtered for bottling.

### TASTING NOTES

Fresh and stewed strawberries, sour cherries, and rich, smoky, toasted oak on the nose. The palate is alive with vibrant red fruits and a backbone of toastiness. The acidity is bright and balanced, and the tannins are firm yet approachable. The wine is a delicately robust example of a Pinot Noir.

### FOOD AND WINE PAIRING

Great with rosemary lamb chops, peppered pork ribs, BBQ vegetable or shrimp skewers, and wild mushroom risotto. We also suggest trying this beautiful Pinot on its own - it's a fan favourite!



### TECHNICAL NOTES

<b>Alcohol Volume</b>	13.7%	<b>Total Acidity</b>	3.89g/L
<b>pH Level</b>	3.83PH	<b>Release Date</b>	Spring 2020
<b>Residual Sugar</b>	4.4g/L		

SYLRANCH.COM