

# PINOT NOIR

**2020** BC VQA OKANAGAN VALLEY

### **HARVEST**

In a 2020 full of uncertainty, one thing was certain - a banner year for See Ya Later Ranch! A wet spring delayed berry development until summer when it took off! A very hot summer was balanced by the high elevation of our vineyard, allowing for cooler temperatures than the Valley floor, enabling our vines to keep producing sugars without shutting down during the hottest portions of the day. White fruit is rich and fruity and perfectly balanced. Red fruit is silky and fruity. Overall, an exquisite vintage.

#### WINEMAKING

The grapes were harvested at peak ripeness and allowed to cold soak for 48 hours before the start of fermentation. This allows for more colour and flavour extraction. The wine was then fermented in open top stainless steel tanks and pressed down twice daily for 10 days. The wine went through full malolactic fermentation and was then placed into 1-year-old and new French oak barrels. The barrels were then tasted, and the best barrels were selected, which were then blended together in tank, filtered and bottled.

## **TASTING NOTES**

Lots of smoky toasted oak aromas with an undertone of dried and fresh strawberry, a hint of kirsch, and some earthiness as well. The palate has flavours of fresh strawberry, red cherry, smoky oak and vanilla. The tannins are somewhat firm yet approachable, and has a fantastic finish which lingers for a long time.

#### **FOOD AND WINE PAIRING**

Legacy Pinot Noir is perfectly suited to pair with a wide variety of dishes because of its bright acidity, complexity, and rich fruit character. Try with garlic and herb roasted pork tenderloin, oven baked salmon filets, duck breast with pomegranate-citrus glaze, grilled rack of lamb, and bacon stuffed mushrooms.

## **TECHNICAL NOTES**

pH Level	14.7% 3.8	Oak Aging	8 months in 1 year old and new barrels
Residual Sugar Cases Produced	2.0 g/L 480	Release Date	
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Total Acidity

