

SEE YA LATER RANCH



2021

PINOT NOIR

BC VQA OKANAGAN VALLEY

HARVEST

After a 2021 filled with uncertainty, one thing was for sure - a banner year for See Ya Later Ranch! A warm spring accelerated berry. A very hot summer was mitigated by the cooler temperatures of the vineyards' high elevation, allowing the 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 concentrated. Overall, an exquisite vintage!

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

There are aromas of dark cherries, dark plums, hints of stewed strawberries, and an undertone of smoky oak. The palate has flavours of spiced cherries, warm strawberries, and some vanilla notes. The tannins are medium with a long finish with the flavours persisting long after the last sip

FOOD AND WINE PAIRING

TRosemary lamb chops, peppered pork ribs, BBQ vegetable or shrimp skewers, and wild mushroom risotto.

TECHNICAL NOTES

Alcohol Volume	14.1%	Total Acidity	5.5 g/L
pH Level	3.87 PH	Release Date	Spring 2022
Residual Sugar	4.5 g/L		

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Please enjoy responsibly.