



PINOT BLANC 2007

Retail: \$16.90

Sources: Estate Vineyards

100% Home Vineyard - Lower Black Sage Bench

Vines: 26 years old

Analysis:

pH: 3.43

Total Acidity: 6.7 g/L

Residual Sugar: 1.0 g/L

Alcohol: 13.8%

Harvest & Production

Harvesting Dates: Oct 23

Total Harvest: 3.3 tons

Production: 220 cases

Product Code: +630293

Vintage Notes: 2007

The summer of 2007 was long and consistently warm with few periods of intense heat. This provided ideal conditions for ripening, and the vines were slightly ahead of schedule. A turning of the weather in mid-September brought with it extended periods of cool temperatures and rain, somewhat delaying harvest. This had a silver lining, in that it provided the fruit with a longer period to achieve phenolic ripeness while maintaining good natural acidity. Sugar levels increased slowly and steadily without upsetting the balance of flavour and acid. Harvest finished in the final days of October, with an overall crop yield slightly above average.

Background & Vinification

We can count upon the natural development of noble rot in our Pinot Blanc and always leave it hanging on the vines for as long as possible to allow this natural phenomenon to occur. Harvest takes place when botrytis affects ~ 5% of the crop, providing concentration and unique honey aromas. The Pinot Blanc was whole-cluster pressed this year, with the first and second pressings cold fermented separately over a 16 day period. Because botrytis can disrupt the fermentation, temperature must be managed carefully to preserve the grape's delicate aromatics.

Tasting Notes

Sourced from 25-year-old vines, our 2007 Pinot Blanc offers fresh aromas of melon, pineapple and subtle honey. The palate is well rounded with ripe green apple and melon flavours, followed by notes of slate, citrus zest and bright acidity on the finish.

www.stoneboatvineyards.com

7148 ORCHARD GROVE LANE RR1 S48 C8 OLIVER BC V0H 1T0 T: 250 498-2226

