



2021 Estate Grown Biodynamic Pinot Noir



VARIETY

100% Organic and Demeter certified Biodynamic Pinot Noir

APELLATION

Okanagan Valley BC VQA

VITICULTURE

Grapes were hand harvested from our certified Biodynamic Block 18 and 19. 2021 was a warm and dry growing season, yielding exceptional red wines full of fruit and tannins.

VINIFICATION

Based on Biodynamic principles, this Pinot Noir was naturally fermented in a 10,000-liter oak tank with ambient farm yeasts, truly reflecting the vintage and terroir of our Demeter certified Summerhill Vineyard in 2021. The wine was pressed off the skins and racked into neutral oak barriques where it rested for three months before bottling. Unfined and unfiltered.

TASTING NOTE

Perfumed and seductive. Opens with an elegant nose of crushed rose petal, spiced plum and strawberry jam. On the palate, lifted acidity is seamlessly integrated between concentrated layers of fresh and candied cherry, cranberry and star anise. Fine yet firm tannins contribute depth and tension, leading to a long, mineral driven finish. Decanting recommended.

PAIRING SUGGESTION

Try with pan-seared chicken thighs, roasted root vegetables or hearty lentil dishes.

R.S: 1.6 g/l
T.A: 5.6 g/l
pH: 3.91

SKU 223815

12x750mL

13.3% alc.



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