

SANDHILL



PINOT BLANC 2007

SANDHILL ESTATE VINEYARD

GROWING CONDITIONS

The 2007 growing season began with a typical spring: the vines showed their first buds by early May. Summer was more temperate than usual, which had little effect on whites, but for reds, meant that flavours were not developing at their usual rate.

To allow proper ripening, harvest was delayed a few days into mid-September. Subsequent periods of cool, rainy weather further extended the harvesting. Although final yields were 5-10% less than forecasted, the smaller crop promises to produce excellent quality wines with full body and ripe concentrated flavours.

WINEMAKING

- Whole cluster pressed.
- Yeast and cool barrel fermented for 6 months in 50% new American oak and 50% stainless steel.
- Hand stirred on the lees weekly to add to overall mouthfeel and complexity.
- To preserve vibrant fruit expression malo-lactic fermentation was prevented from occurring.

FLAVOUR PROFILE

- Brilliant lemon yellow colour with an aromatic nose of pineapple, melon, yellow plum and spicy oak.
- Flavours of melon, pear and spicy oak, which also linger through on the finish.
- Pairs well with smoked salmon, creamy pasta dishes and turkey dinner with wild rice stuffing.

WINE ANALYSIS

Alcohol 14%
Dryness Code 0
Sugar 0g/litre

Release Date August 17, 2008
Cases Produced 9350
CSPC 541185

BC Retail \$17.99

AWARDS

DOUBLE GOLD
2008 All Canadian Wine Championships
(2007 Vintage)



WINEMAKER NOTES

"Our benchmark Pinot Blanc is very distinctive with rich fruit flavours and mineral notes not common to other vineyards. Minimal use of American oak with barrel fermentation and lees stirring protects the quality of the fruit and enhances the length of the finish."

- Howard Soon, Winemaker

A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA
1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T 250-762-3332 F 250-762-2999
1000-1200 WEST 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T 604-267-9463 F 604-264-6810
VQA OKANAGAN VALLEY VQA