



SANDHILL

PINOT BLANC 2009

SANDHILL ESTATE VINEYARD

GROWING CONDITIONS

The 2009 growing season arrived late as the cold temperatures of a long winter seemed to drag on, much like 2008; the cold temperatures resulted in some reduced crops. However, unlike the 2008 vintage, the vines did catch up so that by early summer, vine development was at its normal stages. Summer was extremely hot and dry, which quickly advanced the ripeness of the slightly smaller than usual crop load, foretelling an early quick crush.

On Thanksgiving weekend, temperatures dropped to about -9°C in the South Okanagan, halting any further ripening of the grapes. However, at this point all our grapes were essentially ripened and ready to pick. We have some great white wines and the reds are excellent, especially with the reduced crop; wines are rich and intense, yet smooth.

WINEMAKING

- Whole cluster pressed.
- Cool barrel fermented, and aged for 6 months in 31% new American oak, 24% one year old French oak and 45% stainless steel.
- Hand stirred on the lees weekly to add to overall mouth-feel and complexity.
- To preserve vibrant fruit expression, malolactic fermentation was prevented from occurring.

FLAVOUR PROFILE

- Deep straw yellow colour with a bouquet of pineapple, gooseberry, lemon, pear and spice.
- This medium-bodied wine has a slightly rich, round mouth-feel, which is perfectly balanced by fresh acidity, and has flavours of lemon, yellow apple, pear and tropical fruit.
- Lemon, green mango, white currant, mineral and spice notes linger through on the clean, fresh finish.
- Serve not overly chilled at 13 to 15°C with creamy corn chowder; grilled white fish; mushroom and spinach quiche; Dungeness crab; roasted chicken; cheesy cauliflower casserole; turkey pot pie.

CRITICAL ACCLAIM

Silver Medal ~ Best in Class ~ International Wine & Spirit Competition, UK 2011

Silver Medal ~ British Columbia Wine Awards 2010

WINE ANALYSIS

Alcohol	13.5%	Release Date	December 2010
Dryness Code	0	Cases Produced	182
Sugar	4.0 g/litre	CSPC#	541185
TA	6.3 g/litre	PID#	1059120
Cellaring	Enjoy now	BC Retail	\$16.99

WINEMAKER NOTES

"This estate grown Pinot Blanc is refreshingly dry, clean and crisp, with a slightly rich mouth-feel, and mineral notes to the finish. Our use of some barrel fermentation and lees stirring on a portion of the wine enhances the sensory delights of the wine without interfering with the expression of terroir from our Sandhill Estate Vineyard."

-Howard Soon, Winemaker

A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA

1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T250-762-3332 F250-762-2999
1000-1200 WEST 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T604-267-9463 F604-264-6810

VQA OKANAGAN VALLEY VQA

