



# SANDHILL

## PINOT BLANC 2010

SANDHILL ESTATE VINEYARD

### GROWING CONDITIONS

A later than usual bud break and slightly cooler temperatures greeted the 2010 growing season. Once summer finally arrived in mid-July, four weeks of fabulous heat and sunshine filled the "valley". This wonderful weather lasted until mid-August, and through the important beginning stage of ripening called 'veraison'. A gift from above came in late September with a spell of great weather, and October was drier than usual, which assisted in ending the vintage on a high note. The grapes were left hanging about two weeks longer than usual to allow for complete ripeness. Although grape tonnage was down, this enhanced the concentration of flavours. The last day of harvest, November 8, arrived with great promise for fresh and vibrant whites, and fruit-forward reds.

### WINEMAKING

- Whole cluster pressed.
- 75% was cool stainless steel fermented to enhance the pure fruit expression, while 25% was barrel fermented and aged in new American, and new and 1 year old French oak for 8 months for added depth of flavour.
- 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

- Straw yellow colour with a clean, fresh bouquet of yellow plum, pineapple, red apple and ripe pear.
- This medium-bodied wine has a slightly rich, round mouth-feel, which is perfectly balanced by fresh acidity, and has flavours of crisp green apples, green pear, pineapple, tropical fruit and hint of toasted spice.
- Notes of mineral, wet stone, citrus, yellow plum and spice 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 ~ Canadian Wine Awards 2011.

### WINE ANALYSIS

Alcohol	13.0%	Release Date	August 2011
Dryness Code	0	Cases Produced	1345
Sugar	5.8 g/litre	CSPC#	541185
TA	6.28 g/litre	PID#	1069184
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

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

