



**A R R O W L E A F**

## **Solstice Pinot Noir 2015**

### **Background**

The 2015 Solstice Pinot Noir is made from grapes grown in Beaumont Vineyard in West Kelowna and Ritchie Vineyard in Okanagan Centre. 2015 was an exceptionally warm vintage and we chose these two Central Okanagan sites to best express the structure, finesse and varietal character we aim for in our premium Pinot Noir. The wine was aged in French oak barriques and puncheons for 12 months. Solstice Pinot Noir reflects the essence of our surroundings and our commitment to quality.

### **Tasting Notes**

A full bodied version of Pinot Noir showing dark cherry, raspberry, hints of spice, rose petal and subtle, well-integrated oak components. On the palate it is silky, yet it has the structure and flavor to be paired with rich dishes such as duck confit or an earthy mushroom risotto.

### **Technical Details**

Appellation: BC VQA Okanagan Valley

Vineyards: Beaumont (West Kelowna) and Ritchie (Lake Country)

Aging: 12 months in French oak (25% new)

Perceived Sweetness: dry

Residual Sugar: 2.6g/l

Acidity: 5.9 g/l

Alcohol: 14.0%

Cases Produced: 515

UPC: 626990123903

CSPC: 384511

Price: \$26.49 + tax (winery direct)

