



## 2017 Postlewait's Pinot Noir Technical Data

### Winemaker Notes:

17 was a challenging year. Fruit just wouldn't get as ripe as we wanted due to an odd cool & drizzly rain in September. We ended up with a lighter than normal Pinot Noir, but we love it! One of my favorite things about our wines is our vintages are different! I love letting mother nature put her touch on the wine with whatever she throws at us. Our Postlewait's Pinot Noir is made to the taste of it's namesakes and Wedding Venue/Postlewait's Vineyards owners Gary and Carolyn Postlewait. This Pinot Noir features fruit from the small 2.5 acre block of grapes right by our Tasting Room with 20% new French Oak.

### Technical Data:

• Vineyard:	Estate, Tasting Room Block
• Management:	Conventional
• Clone:	Dijon 115
• Harvest Date:	10-9-2016
• Harvest Brix:	23
• Harvest pH:	3.30
• Harvest TA:	7.8 g/l
• Titratable Acidity:	5.3 g/L
• pH:	3.59
• Ethanol:	12.4% by vol
• Bottling Date:	9-10-2019
• Cases Produced:	86
• Oak:	20% French
• Bottle Retail	\$27
• Winemaker	Chris Helbling

