



# Clos du Soleil

## Winemaker's Series

### Middle Bench Vineyard

### Pinot Blanc 2018



## Technical Information

pH:	3.17
Titrateable Acidity:	7.4 g/L
Residual Sugar:	2.1 g/L
Alcohol by Volume:	12.6%
Harvest Date:	September 19th, 2018
Bottling Date:	March 8th, 2019
Vineyard Source:	Middle Bench Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Pinot Blanc
Total Production:	391 cases
SKU:	+5275 (750mL)

## Tasting Notes

This Pinot Blanc, a long-time fan-favourite at Clos du Soleil, hails from a vineyard on the Middle Bench Road in Keremeos. On the nose this wine is a tightly-woven tapestry of tangerine, nectarine, pear and lychee, with subtle floral highlights. This carries through to the elegantly-expressed palate of crunchy, sun-ripened apple and pear, some citrus notes, and just a hint of spicy pepper. Perfectly balanced, light, clean and soft, this is a wine flush with the flavours of the Similkameen summertime. This wine is perfect for pairing with grilled fish, pastas with olive oil and fresh vegetables, or just a lazy summer afternoon.

## Winemaking Notes

Fermented entirely in stainless steel, in the cellar the focus in making this wine was on maximizing retention of the beautiful floral aromatics that always make this wine so distinctive. This included gentle whole-cluster pressing, followed by a long, cool fermentation, with some lees contact to accentuate the richness on the mid-palate. After the completion of fermentation we used only the most minimal and gentle handling during maturation, prior to bottling, in order to retain the full range of fruit characteristics. The result of this is a sophisticated, elegant, and perfectly balanced expression of Similkameen Pinot Blanc.

**Michael Clark - Winemaker**

**[mclark@closdusoleil.ca](mailto:mclark@closdusoleil.ca)**

For sales information, please contact [wine@closdusoleil.ca](mailto:wine@closdusoleil.ca).

