



# Clos du Soleil

## Winemaker's Series

### Middle Bench Vineyard

### Pinot Blanc 2021

#### Technical Information

pH:	3.22
Titrateable Acidity:	6.4 g/L
Residual Sugar:	1.45 g/L
Alcohol by Volume:	13.3%
Harvest Date:	September 12th & 13th, 2021
Bottling Date:	March 10th, 2022
Vineyard Source:	Middle Bench Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Pinot Blanc
Total Production:	410 cases
SKU:	+761031 (750mL)

Also available in keg format

#### Tasting Notes

The grapes for this Pinot Blanc hail from the Middle Bench Vineyard in Keremeos, only minutes away from the Clos du Soleil Estate Vineyard. On the nose the wine presents an assemblage of ripe, fresh fruit: nectarine, peach, pear, and juicy ripe grapes. These carry through to the elegantly expressed palate dominated by peach and nectarine, with sweet apple and pear, strung together by zesty citrus. Perfectly balanced, but with a lush ripeness - this is a wine that speaks of Similkameen summertime. It pairs perfectly 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**

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