

2020 PINOT NOIR

FLAHERTY VINEYARD

On the Black Sage Bench in Oliver BC, vintner and family farmer Gina Fernandes Harfman combines her passion for winemaking with her family's four generations of experience farming the South Okanagan terroir, to put forth a small lot lineup of wines that perfectly exemplify their vintage. At her woman-owned and run Nostalgia Wines, Gina invites you to make moments with what she has captured in the bottle, and create tomorrow's memories.

TASTING NOTES

Our first Pinot Noir is bursting with bright red, juicy fruit aromas and flavours, such as cherries, cranberries, raspberries, and cherry cola. A subtle earthiness adds intrigue to the bright fruit on the palate. A hint of baking spice and caramel on the finish.

FOOD PAIRING

Pinot Noir is a perfect pair with poultry -- duck and turkey, especially! Also try with mushroom dishes and veal.

AWARDS

Gold Medal - 2022 WineAlign National Wine Awards of Canada

VINTAGE & WINEMAKING NOTES

The low yields and excellent fruit quality resulted in an exceptional vintage. The wines have intense flavour profiles, higher acid and moderate alcohol levels. These attributes are excellent for pairing with food. This fruit was grown in the cooler Naramata region, perfect for Pinot Noir. We aged the wine for a year in exclusively French oak barrels.

TECHNICAL NOTES

Varietal Composition: 100% Pinot Noir (Flaherty Vineyard, Naramata)

Alc./Vol.: 13.1% | pH: 3.54 | TA: 5.90 | RS: 1.4

Production: 72 cases

Serving Temperature: 12-14° C

Cellaring Potential: Enjoy now - 2027

