



1 MILL R

Naramata Bench

Okanagan Valley

1 MILL

PINOT NOIR  
2022 Home Block

ROAD

12.9% alc./vol.

750 mL/25 fl.oz.

THE VINEYARD

Home Block is the heart of 1 Mill Road and this vineyard is Naramata Bench personified. This 1.5-acre site, exclusively planted to Pinot Noir, is tucked away within a stunning amphitheatre of old growth sage bush situated on a bluff just a stone's throw away from the moderating influence of Okanagan Lake. The soils consist of silt and loam with calcareous elements. Planted in 2013, this meticulously cultivated vineyard showcases a single clone, Dijon #115.

THE WINEMAKING

Immediately after harvest, the grapes were destemmed and loaded into temperature-controlled oak vat fermenters with 30% held back for whole bunch inclusion. A gentle 6-day cold soak commenced, and at completion, the vats naturally warmed to 28°C for fermentation to progress naturally. Gentle, twice-daily pump overs were used throughout fermentation and maceration. After 21 days on skins, the ferments were basket-pressed and matured for 9 months in a combination of large oak vats and new French Oak barriques. No fining or filtration took place.

THE VINTAGE

2022 presented a long, cool growing season that was near-perfect for Pinot Noir. The drawn-out season allowed incredible natural acid retention and flavour development in the fruit. This Pinot Noir was hand-picked in two passes over two days when the respective vines reached optimum ripeness.

THE WINE

This wine, dressed in a bright, ruby hue, unveils a nuanced tale of complexity. The nose is interwoven with sour black cherry and a hint of wild sage. The palate offers a savoury experience, featuring dusty, cocoa-infused tannins and a playful finesse from the inclusion of whole cluster stalks. Graphite nuances, combined with wild strawberries and earthy, pronounced flavours reminiscent of cedar and brassica, craft a delightful and multifaceted sensory experience. The finish holds the promise of continued evolution with age, embodying the essence of a truly captivating and age-worthy wine.

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HARVEST. . . . . Oct 10 & 17, 2023  
CLONE. . . . . Dijon #115  
pH . . . . . 3.71  
TOTAL ACIDITY . . . . . 5.01 g/L  
RESIDUAL SUGAR. . . . . 0.5 g/L  
ALCOHOL. . . . . 12.9%

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