



## 2020 Chardonnay

### **Technical notes**

- Harvest dates: Oct.3 / Oct 14    - Crop level: 2.5-3 tonnes / acre    - Average brix: 22.5 brix
- RS:1.0 g/l    - TA:6.7    - pH:3.70    - alc.%/vol:13.5
- Cases made: 1,250

### **Growing season summary:**

A cool wet spring delayed the onset of growing season with a late budbreak of mid-May. This weather pattern continued for June with cooler temps slowing growth and fruit set. Our Okanagan summer switched on in July with hot temperatures and dry weather taking a consistent hold until well into September. Combining this strong summer weather pattern and a naturally low crop level, we were set up for ripe flavours and deep skin pigmentation heading into the winemaking season.

### **Winemaking approach:**

- 75% whole bunch pressed / 25% 24-hour skin contact before pressing.
- 90% barrel fermented in French oak, of which 30% was new barrel.
- 10% fermented in concrete egg vessel.
- 10 months aging on lees

*Concrete Egg – The shape of this vessel allows for a greater surface area of wine to be in contact with yeast lees, allowing for development of yeast derived flavours and textures. The concrete allows for fruit expression to remain prominent while adding wet stone aromatics and minerality on the palate.*

### **Tasting Notes**

Bright lemon Hue.

Aromatics - butterscotch, hazelnut, candied lemon, wet stone, apple and pear.

Flavours - lemon, caramel, honey, soft textures balanced by minerality and fresh acidity



## 2021 Pinot Gris

### *Technical notes*

Harvest dates: Sept. 15<sup>th</sup> – Oct 7<sup>th</sup>      Crop size: 3.0 tonnes / acre      Average brix: 23.5

RS:5.0 g/l      TA:6.8      pH:3.20      alc./vol:13.5

Cases made: 5,600

### *Growing season summary:*

The weather of this growing season was very warm and dry. Little rain was had all season long, from budbreak to picking, and the temperatures were consistently warmer than average, with plenty of sunlight. This climate led to advanced growth and ripening at all stages in the vineyard, three weeks ahead of their usual pace. Picking was no different with some varietals coming into the winery one month ahead of the previous year. These conditions led to exceptional fruit ripeness, giving great depth to colour and flavour.

### *Winemaking approach:*

*Barrel Fermentation* – whole bunch pressed. Settled 24 hours before racking clean juice neutral barrels (20% of total volume). Fermented for 10-12 days, followed by two months aging on lees in barrel. Contact with lees plus partial ML fermentation created round mouthfeel and clean, bright aromatics.

*Stainless Steel fermentation* - Fermented in 4 vessels, ranging from 5000L – 10000L in capacity. 75% whole bunch pressed, 25% destemmed and soaked in press overnight. Inoculated with selected yeast strains after a cold settle to clarify juice. Fermentation was temperature controlled, from 16c – 18c, to bring a complexity of aromatics, leaning towards stone fruits and tropical fruits

### *Tasting Notes*

Pure, fruit forward aromas of pear, apricot, pineapple and chamomile.

A bright and juicy palate with flavours of pear and gooseberry.

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## 2021 Gewurztraminer

### *Technical notes*

Harvest dates: Sept 28th – Oct 1<sup>st</sup>      Crop size: 3.0 tonnes / acre      Average brix: 23.5  
RS:7.0 g/l      TA:5.3      pH:3.50      alc./vol:14.0  
Cases made: 2,000

### *Growing season summary:*

The weather of this growing season was very warm and dry. Little rain was had all season long, from budbreak to picking, and the temperatures were consistently warmer than average, with plenty of sunlight. This climate led to advanced growth and ripening at all stages of growth, two to three weeks ahead of their usual pace. Picking was no different with some varietals coming in the winery door one month ahead of the previous year. These conditions led to great fruit ripeness, giving great depth of flavours and colour.

### *Winemaking approach:*

*Stainless Steel fermentation* - Fermented in 2 vessels, ranging from 5000L – 10000L in capacity. 100% whole bunch pressings. Clean juice racked off gross lees after 48 hours. Inoculated with selected yeast strains and cool fermented at controlled temperatures between 16c-18c, contributing to a slow 21day fermentation

### *Tasting Notes*

Clear lemon colour.

Ripe, exotic aromas of mango, banana, rose and ginger.

A round soft textured palate with flavours of mango, melon, and passionfruit.



## 2019 Gewurztraminer Natural

### Technical Notes

#### Analytics:

Alc./vol: 13.5%

RS:>2.0g/l

pH:3.50

TA:5.0

#### Winemaking:

*Technical:* Fermented on skins for 11 days at cool temperature ranging between 18-22c. Pressed off skins and fermented to dryness in stainless steel tank for additional 9 days. 14 months aging in neutral barrels plus one new Acacia wood barrel. No SO<sub>2</sub> was added during any stage of winemaking process. Wild fermented.

*Philosophy:* Approach in style is to go outside the boundaries of conventional winemaking. This wine explores the power of *élevage* with extended aging in neutral barrels without the presence of SO<sub>2</sub>. This allows for slow oxidation to transform the wine. searching for natural balance, fine textures, and a natural equilibrium.

*Definition:* *Élevage:* When searching for direct translation, the term is used to describe the rearing and breeding in animal husbandry. The French have applied this term to winemaking to describe the delicate time between completion of fermentation and bottling. The upbringing of the wine, when the technique in aging can truly bring out the unique character of a wine and place.

#### Tasting notes:

Clear, light orange in colour.

Pronounced aromatics of Rose, Ginger, orange blossoms, and lychee.

Dry, plush mouthfeel, balanced acidity, intense flavours of Rosewater, Liquorice, and Honey

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## 2020 Riesling

### *Technical notes*

Harvest dates: Oct. 20

Tonnes/hectare: 2.5 tonnes / acre

Average brix at harvest: 20.5

Finished wine analysis:

RS:7.5g/l                      TA:10.0                      pH:2.80                      alc./vol:11.8%

Cases made: 1,000

### *Growing season summary:*

A cool wet spring delayed the onset of growing season with a late budbreak of mid-May. This weather pattern continued for June with cooler temps slowing growth and fruit set. Our Okanagan summer switched on in July with hot temperatures and dry weather taking a consistent hold until well into September. Combining this strong summer weather pattern and a naturally low crop level, we were set up for ripe flavours and deep skin pigmentation heading into the winemaking season.

### *Winemaking approach:*

*Stainless Steel fermentation* - Fermented in 2 vessels, 5000 L capacity. 30% of the juice went un-sulphured prior to fermentation, allowing for oxygen saturation to build antioxidant capabilities later down the track. Bunches were destemmed to press, allowing for slight skin contact extraction. Juice was cold settled and racked off gross lees prior to fermentation. Fermentation temperatures were controlled, one vessel from 16c-18c, while the other slightly warmer at 18c-22c. 20 day fermentations were stopped at desired residual sugar levels

### *Tasting Notes*

Bright, pronounced aromas of candied lemon zest, lime juice, pink lady apple.

Electric acidity on the palate, with flavours of lemon and lime.

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## 2021 Pinot Noir Estate

### Technical notes

- *Harvest dates: Sept. 16<sup>th</sup> - 27<sup>th</sup>*
- *Tonnes/acre: 2.0-2.5 tonnes / acre      Average brix at harvest: 23.5*
- *RS:>2.0g/l      TA:6.4      pH:3.60      alc. /vol:13.8%*
- *Cases made: 1,400.*

### Growing season summary

The weather of this growing season was very warm and dry. Little rain was had all season long, from budbreak to picking, and the temperatures were consistently warmer than average, with plenty of sunlight. This climate led to advanced ripening at all vine growth stages, two to three weeks ahead of their usual pace. Picking was no different with some varietals coming into the winery one month ahead of the previous year. As a result, we had great fruit ripeness, developed fruit flavours, great structure, and lots of pigmentation for colour.

### Winemaking approach

- 21-day fermentations, with a 7-day cold maceration before fermentation.
- 16 months in barrel of which 25% is new French oak.
- Wines are kept un-sulphured and held cold over winter until malolactic fermentation is complete with warmer temperatures in spring. Our vineyard blocks are fermented and aged separately until the following summer when all are tasted and blended to one of our three different series of Pinot Noir.
- The Estate series, our flagship Pinot Noir, retains the qualities it has been defined by for a decade. This wine reflects the unique soils and climate of our vineyards with structure, finesse, and vibrant fruit expression. Our mature vines in Blocks 1 and 3 build the backbone of this blend, pulling from soils of sandy loam, heavily concentrated in pink granite rock. These unique soils contribute to an electric sensation on the pallet.

### Tasting Notes

- Deep ruby hue. Aromas of Morello cherry, black tea, and clove.
- Fine tannins with flavours of kirsch and Cocoa. A rich and structured palate

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## 2019 Glamour Farming Petillant

### *Technical notes*

- Harvest dates: Sept. 18<sup>th</sup> / Sept. 22<sup>nd</sup>
- Average brix at harvest: 18.5
- Blend components: 100% Ehrenfelser
- RS:10.0g/l      TA:8.0      pH:3.20      alc./vol:12.5%
- Cases made: 400

### *Growing season summary:*

A typical Okanagan spring of warm, dry weather in April set us up with a slightly early bud break. Mid summer rainfall caused some concern but provided natural irrigation. Typical dry Okanagan weather set in late July, continuing through August and September, providing excellent ripe fruit, and a promising vintage year!

### *Winemaking approach:*

- *Primary Fermentation* - 100% whole bunch pressings. Fermented in stainless steel. Inoculated with selected yeast strains and cool fermented at controlled temperatures between 16c-18c to help retain bright fruit aromatics. Fermented to dryness.
- *Secondary fermentation / Charmat Method* - Transferred to a specialised tank (5,000 litre capacity) which can hold pressure up to 8.0 Bar. A calculated amount of sugar and yeast are added to tank to begin another fermentation. In this case, as the yeast consume the sugar and give off Alcohol and CO<sub>2</sub>, the gas that would normally escape through the lid is kept in the wine by sealing the tank closed. This forces the CO<sub>2</sub> gas into the wine solution, creating carbonation.
- *Definition: Petillant - adjective: (of wine) slightly sparkling*

### *Tasting Notes*

- Bright lemon colour and fine bubble. Aromas White peach, apple, and fresh lemon juice.
- Flavours of Meyer lemon and elderflower. Barely sweet on the palate. Very fresh and fun. Slightly lowered carbonation for easy enjoyment. Think prosecco style enjoyed on the sunny coast of Italy!

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# Glamour FARMING™

Brought to you by 50th Parallel Estate

## Glamour Farming™ 2022 Pinot Gris (250 ml can)

*Clear, light lemon in colour. Flavours and Aromas of Bartlett pear, white flowers, honeycomb and meyer lemon. Lively and dry. Medium bodied palate, leaning towards dryness, balanced with acidity.*

RS:8.0 g/l TA:7.0 pH:3.40 alc./vol:13.5 cps#029155  
Wholesale \$4.85/can and \$116.40/flat (24 cans)

## Glamour Farming™ 2021 Gewürztraminer (250 ml can)

*Clear lemon colour. Pronounced, bright aromas of Lychee, Rosewater, Ginger, and Coconut. Slightly sweet with soft textures and delicate acidity. Flavours of Passionfruit and Lychee with a subtle ginger spice.*

RS:9.3 g/l TA:6.0 pH:3.30 alc./vol:13.3 cps#386882  
Wholesale \$4.85/can and \$116.40/flat (24 cans)

## Glamour Farming™ 2022 Pinot Noir Rosé (250 ml can)

*Cotton Candy Pink, vibrant colour. Pronounced, bright aromas of Strawberry; Vanilla, Watermelon and Cherry. Medium bodied palate, dry, bright acidity, with a present mouthfeel from skin contact. Flavours of Strawberry and cherry crème brulee. **Limited Quantities Available***

RS:5.5 g/l TA:7.0 pH:3.40 alc./vol:12.7 cps#409571  
Wholesale \$5.85/can and \$140.40/flat (24 cans)



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