



FITZPATRICK

FAMILY VINEYARDS

THE MISCHIEF PINOT BLANC 2017



SKU – 004496

Hospitality Price – \$18.50

Wholesale – \$14.67

12 bottles per case

To Order email

e: orderdesk@fitzwine.com

2017 Vintage

There used to be a lot more Pinot Blanc grown in the Okanagan, but it fell out of fashion. We're not sure why. We've been growing it for years in our South Field where it really shines. Like all our vines, the Pinot Blanc got off to a slow start in 2017. But a cool, wet and prolonged spring seemed to turn almost overnight into a long, hot and dry summer where we went 83 days without registering any "official precipitation." Autumn was moderately hot which created the lengthy hang time that allows the fruit to mature and develop great flavour profiles while maintaining our signature site acidity. The Pinot Blanc remained on the vine until October 15. We loved our 2016 Pinot Blanc so we took a similar approach in the winery with the 2017 with just a little added time on lees to develop a bit more body and complexity.

Honeydew, golden delicious apple aromas and tart, lemony acidity. Banana? It's a light bodied white wine with a nice crisp nose, and real minerality and freshness that will develop complexity with time.

Winemaker's notes

Harvested on October 15th, 2017

Soil Type: Ratnip (Block 1)

24 day fermentation

Alcohol 13.5%

Residual Sugar 3.6 g/L

Aged 55% in neutral oak , 45% stainless

516 cases

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