

2020 PENDULUM PINOT NOIR



AWARDS

Gold - 2021 Wine Align National Wine Awards

VITICULTURE NOTES

The 2020 harvest was highlighted by cool spring temperatures delaying bud break by a week. A wet May and June helped the vines really take off in early July. Our “Okanagan summer” arrived in mid July lasting through to mid-September. Warm temperatures from mid-September to mid-October enabled the fruit to hang long enough to develop the beautiful flavours and complexities we are seeing from this vintage. This was an outstanding harvest for quality.

Sourced exclusively from our McMillan vineyard, which was aggressively pruned and thinned this season to ensure high quality fruit for this vintage and additionally, to also help establish a more sustainable, and consistent vineyard balance for years to come. Overall, we averaged just under 2.5 tons per acre from this vineyard.

TECHNICAL INFORMATION

Acid ~ 5.183 g/L	pH ~ 3.83
RS ~ 1.99 g/L	Alcohol ~ 13.0%
Production ~ 196 cases	Variety ~ Pinot Noir
Vineyard ~ Naramata Bench	Harvested ~ Oct. 18, 2020
Bottled ~ Sept. 2, 2021	

WINEMAKING

- The grapes were hand harvested, gently destemmed, then cold soaked as whole berries in 1 ton fermentation vessels.
- They were then slowly warmed to enable the natural indigenous yeast population to begin fermentation, which were steady, never exceeding 25C.
- Resulting wine was aged in 100% oak barrels (15% new) until it was racked prior to bottling, without filtration or fining.
- As with any premium unfiltered red wine, a slight amount of sediment may form in the bottle while aging in cellar.

Chain Reaction
WINERY

980 Naramata Road, | 778.622.7176
Penticton, BC

chainreactionwine.com
info@chainreactionwine.com