



2016 Optimum Pinot Noir

(0-dry)

Description:

Only those lots of wine that distinguish themselves as special are selected for the Optimum line Small amounts of these wines create our Optimum. The balance of these lots are blended into our Private Reserve wine.

Taste Profile:

On the nose, heaps of ripe Okanagan plums and black cherries lift from the bouquet. On the palate, this full-bodied Pinot offers a tremendous concentration of jammy plum and berry fruit. Hints of chocolate and spice, complemented by soft velvety tannins, are framed with French oak.

Serving Suggestions:

Will pair well with beef and traditional heavier styled foods. Great with chocolate.

✓ ANALYSIS

CSPC Nr. + 534909

Size 750 ml

Alcohol 12.4%

Total Acidity 5.93 g/l

Residual Sugar 5.0 g/l

pH 3.70

Located in the Okanagan's premier grape region, **Gehringer Brothers** is nestled in the heart of the well-known **Golden Mile Bench** south of Oliver, BC. Gehringer Brothers, recognized for superior quality wines, is one of the earliest family-run estate wineries in the Okanagan. 1985 saw their first vintage, and 31 years of passionate winemaking are reflected in high levels of consistency. The Gehringer style is a symbiosis of terroir and a fine balance between ripe, sweet fruit and firm, clean acidity. The brothers, Walter and Gordon's, hard work and dedication to perfection have not gone unnoticed. They boast to be the *King of Platinum*, with a total of 64 Platinum awards to date!