



2014 Mingle

Noble Ridge is an estate vineyard and winery located in the Okanagan Valley. All work is done by hand, on-site by a team of dedicated workers who strive to create exceptional wine that reflects its noble namesake.

TASTING NOTES

Note of ripe Okanagan orchard fruits will tantalize the palate. Hints of peach, pear and apricot that are complimented by tropical aromas of lychee. This slightly off-dry wine helps highlight the complex fruit but still allows for a refreshing, clean, crisp finish.

FOOD PAIRING

Taco Salad with black beans, chicken and spicy salsa, Sushi, butter chicken, crisp summer salads or soft cheeses such as camembert and brie with artisan crisps and crackers, red pepper jelly.

WINEMAKING

Gewürztraminer: destemmed and crushed, 4 hours of skin contact before pressing.
Chardonnay and Pinot Grigio: Whole cluster pressed
Cool fermentation in stainless steel tanks
No oak treatment

HARVEST

Majority hand-picked from estate grapes grown on a modified Scott Henry trellising system.

STATS

Varietals: 55% Chardonnay, 25% Gewurztraminer, 20% Pinot Gris
Alcohol: 13.2%
Residual Sugar: 10g/l
pH: 3.23
TA: 6.2g/l
Brix: 23.5
Harvest Date: Oct 6- Oct 9, 2014
Cases: 605

