



MISSION HILL
FAMILY ESTATE

Terroir Collection

A reflection of Proprietor Anthony von Mandl's vision from three decades ago, the **Terroir Collection** showcases the Okanagan Valley's unique microclimates and diversity with each wine featuring a photographic image echoing an aspect of its home.

The top 3% of our estate fruit is hand-selected for these wines by our winemaker and each individual lot is carefully tasted throughout the winemaking process to ensure its quality level before the final blend. The first step begins in the vineyards where we examine soil type, matching that with the clone by specific varietal, adapting to the climate, vineyard altitude and aspect, and the intense vine devotion that is a result of our careful precision farming. Because of this meticulous care, each offering is limited.

For us, the **Terroir Collection** is the heart of our passion.

2016 PINOT NOIR

No. 43 - Reflection Point



On the brow of Mt. Boucherie, an inactive volcano in West Kelowna, is a steep vineyard. This location presents a stunning view and is the inspiration for this small lot offering – **Reflection Point Pinot Noir**. The name relates to the Lake's reflection and the opportunity to give pause to thought...be close to nature.

Image No.43 shows a grape cluster indicative of the careful and meticulous hand farming approach we take with each of our vineyard rows. This 100% Pinot Noir is influenced by clone 115 from our West Kelowna estate vineyard that gives a solid structure to the wine, slight tannins, and plum fruit flavours. Clone 777 from our estate vineyard in East Kelowna brings in the Rainier cherry, velvety fruit, and silky, polished texture. This wine is unfiltered, unfinned, and wild fermented. A very natural approach to our winemaking with this delicate and fickle grape.

Stats

Elevation: 300m - 400m **Estate:** West Kelowna (76%) and East Kelowna (24%)

Aged: 14 months in 100% French oak **Clonal Selection:** 115 and 777

Canopy: Vertical shoot positioning; cane pruned.

Soil: Formed by glacial activity overlaid with Aeolian material. Hayman soil type in west; Greata in east. Moderate water holding capacity.

Climate: Benefits from the Lake's reflection for cool nights, moderate days. Northern edge of Okanagan Valley.

Flavour Profile: Structured and elegant with dark cherry and spice, all brought together with a bright acidity making this wine beautifully balanced.

Harvested: September 8 and 9, 2016 **ABV:** 13.6% | **TA:** 5.3 g/L | **pH:** 3.63

Barrels Produced: 17