



*Our philosophy*

Founded in 1981 by proprietor Anthony von Mandl, Mission Hill Family Estate has a solid reputation as an innovative leader within the wine community that helped define the Okanagan Valley.

Our Five Vineyards wines showcase our unique ability to source fruit farmed on our estate vineyards in the Okanagan Valley.

**Mission Hill Road Vineyard** – West Kelowna

**Lakeshore Vineyard** – East Kelowna

**Naramata Ranch Vineyard** – Naramata Bench

**Black Sage Bench Vineyard** – Southeast Oliver

**Osoyoos Vineyard** – East and West Osoyoos

These distinctive areas provide balance in the wines. Comprised of different microclimates, the geographic region's variety in relatively short linear distances ensures ideal conditions and flavours to craft our wines vintage after vintage.

For decades, we have relentlessly studied Mother Nature's impact on the vines and soils, applied our learnings with viticulture research, and continue to push the envelope. Our viticulture pursuit is not without risk. But the reward is an amazing array of unique flavours to craft our wines. We invite you to see for yourself. *Taste the difference.*

2012 PINOT BLANC



*Winemaking Notes*

This unoaked Pinot Blanc delivers on the classic style...mouthwatering acidity with great fruit flavours. This grape varietal thrives in the Okanagan Valley but still requires a delicate hand. Our vibrant Pinot Blanc begins with aromas of Golden Delicious apple and white peach then unfolds into flavourful layers of pink grapefruit, nectar and a lemon-lime crisp acidity throughout the bright mouthfeel.

*Vintage*

2012 was a refreshing change from the 2010 and 2011 vintages. 2012 was much warmer throughout the season starting with the usual spring rainfall. By June, the vines had plenty of water through careful irrigation management on our estate vineyards to ensure healthy growth coupled with deliberate, but light, pruning. The dry summer led to veraison under ideal warm conditions. Harvest began in September for most of the white grape varietals and extended into early November for the reds, a constant reminder that the Okanagan Valley is one of the world's northern-most wine regions. 2012 bodes well for riper, fruit-expressive wines.

*Five Pairings*

Pinot Blanc is a crowd-pleaser with a refreshing taste profile.

Delicious with a plate of oysters, beet and goat's cheese salad, sushi, creamy Brie with baguette slices, or chicken with steamed broccoli.

*Stats*

Appellation: 100% Okanagan Valley BC VQA  
Sourcing: Oliver 63%, Kelowna 18%, Naramata 11%, Osoyoos 8%  
Blend: Pinot Blanc 100%  
Alc: 13% | TA: 6.0 g/L | pH: 3.38

*View from Lakeshore Vineyard*