

MARTIN'S LANE

WINERY

RAW. RUGGED. RADICAL. THIS IS WINEMAKING ON THE EDGE.

NARAMATA RANCH VINEYARD 2022 PINOT NOIR

Two distinct vineyard parcels. Vivid elevation transitions through this geologically diverse site challenge the combination of Dijon clones to present a supple pinot noir with a classic earthy profile.

APPELLATION

NARAMATA BENCH | LAT 49.67° LONG -119.64°

HARVEST DATE

1-17 October 2022

CLONE

667, 943 & Pommard

FERMENTATION

- Spontaneous fermentation. Concrete.
- 70% whole clusters. 28 day maceration.

AGING

- 16 months. French and Austrian Oak. Extra tight grain.

BOTTLING DATE

15 March 2024

WINE ALCOHOL

13.0% v/v

ACIDITY

5.5 g/L

2022 VINTAGE OVERVIEW

- A cool, fine Spring flowed into a temperate Summer.
- The fall weather was simply magical - long and drawn out.
- Perfect ripening conditions led to a late harvest.
- The strongest vintage in our history - by far.

TASTING NOTES:

AROMAS: Sultry. Dark. Warm.

PALATE: Generous. Silky. Opulent.



SHANE MUNN, WINEMAKER

Intuitive & detail-obsessed, Shane Munn's winemaking experience from his native New Zealand to North America and Barolo, offers both breadth and depth to his thinking. Elements of tradition & innovation, art and authenticity drive his winemaking ideology.



Anthony Gismondi 95 Points

The Ranch Pinot is concrete fermented with 65% whole cluster bunches, to manage the tannin levels while enhancing perfume and complexity to the mix. A slightly more generous style and weight is the hallmark of mid-Okanagan pinot grown at 410 to 500 metres. The nose is classic pinot with earthy, warmer tones, a pleasant perfume, savoury black cherries, and licorice fruit in the finish. Elegant, silky pinot noir, you can drink now if you must. The vines are certified organic, and the wine presents at a modest 13% alcohol. Delicious.

