



PAINTED ROCK ESTATE WINERY

VINTAGE REVIEW

2019

Overall the 2019 vintage had challenges, but we are exceptionally proud with how our site and team handled them. The season started off cool with more than average rainfall. Our team effectively cropped and maintained the vineyard to ensure high quality fruit and ripeness. Our site conditions made it so that we did not experience the early October frosts and were able to continue to hang fruit until late October. Overall, Alain says that this will be a spectacular cool climate vintage from Painted Rock.

HARVEST STARTED: OCTOBER 2ND

CASES PRODUCED: 4,490

2018

It was overall a cooler vintage in 2018 with a delayed start due to cool and wet weather. The vineyard caught up by mid summer, just in time for the smoke to roll in in August and delay things with the blocked sunlight. That said, we are happy this was the only impact of the smoke on our vineyard. We intentionally left leaves on all the vines throughout the smoke risk period in case there were soot issues, but due to the fantastic air movement on our site no soot settled on the fruit. Thanks to a lovely fall with lots of sunlight and little rain, the fruit was beautifully ripened on schedule with harvest beginning in October and complete by November 5th.

HARVEST STARTED: OCTOBER 3RD

CASES PRODUCED: 5,370

2017

The 2017 vintage began slower than 2016, with a cool and wet spring. This left bud burst delayed slightly, but the delays didn't last long with the first official day of summer bringing with it a warm, dry summer with temperatures above average and below average rainfall. The result was small berries, ripe with complexity and deep concentration. With small berries came lower juice yield and an overall smaller harvest. Expect this to be a stand out vintage for the Okanagan, though potentially hard to find given the smaller yield.

HARVEST STARTED: OCTOBER 5TH

CASES PRODUCED: 5,590

2016

The 2016 growing season started out early and similar to 2015 hot hot hot. Both bud break and flowering were ahead of schedule in the spring with little rainfall, lots of sun and warm temperatures in both April and May. In June things became less consistent with more rain and lower temperatures. This weather continued through July with temperatures continuing to sit below the average for the first half of the month. It was mid July before 'summer' seemed to kick back in with temperatures sitting around average for the rest of July, August and September.

HARVEST STARTED: SEPTEMBER 26TH

CASES PRODUCED: 7,400



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2015

The 2015 vintage kicked off with a warmer than average spring combined with minimal precipitation, leading to early bud break and flowering. The rest of the growing season followed suit with record breaking temperatures. Canopy management was key for Painted Rock in 2015. While harvest happened significantly earlier than normal though out the valley due to spiking sugar levels, we were able to forestall ripening long enough to ensure our phenolic ripeness (tannin) would have time to develop and be in balance with our sugar levels.

HARVEST STARTED: SEPTEMBER 10TH

CASES PRODUCED: 5,850

2014

The 2014 growing year was an exceptional one; the temperatures were hot but consistent, leading to well balanced and beautifully ripe fruit. September cooled nicely to slow the sugar development while the flavours and tannin continued to develop and the bright acidity was retained. This has gone down as a “textbook Okanagan vintage” and the first of which that Painted Rock has seen. Reviewers have commented that the reds of the 2014 vintage have the potential to be “show stoppers”. This vintage resulted in our first estate Malbec a small lot with just 110 cases produced.

HARVEST STARTED: OCTOBER 2ND

CASES PRODUCED: 5,710

2013

The warm trend continued, as did the trend towards larger yields with a record breaking amount of fruit harvested in the Okanagan Valley. The season started strong with a warm April, which led to good conditions for bud break. The drier than normal May set the stage for early flowering and then early ripening throughout the vineyard. The temperatures dipped in September and further in October with a wet first harvest and a rush to find enough traps to keep the swarms of angry wasps at bay. A benign weather system in November allowed for a later harvest of our reds with 20% of our Cab Franc left to hang till November 22nd on a hunch. It paid off and resulted in 175 cases of our first varietal Cab Franc. This year also produced our first ever estate rosé.

HARVEST STARTED: OCTOBER 3RD

CASES PRODUCED: 6,145

2012

This year was the tempered beginning of a trend of warmer vintages. The growing season started off wet but was followed by a postcard Okanagan summer with warmth lingering into the fall. This was an exceptional year for Okanagan fruit, but did reaffirm the value in remaining estate with many vineyards producing large yields. We remained focused on quality over quantity and didn't deviate from our targeted crop levels to ensure ripeness across the vineyard.

HARVEST STARTED: OCTOBER 6TH

CASES PRODUCED: 4,380



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2011

Definitely a cool climate vintage. This vintage challenged vineyards throughout the Valley with a cooler spring and late flowering. This led us to early crop thinning and aggressive vineyard management to ensure consistency and quality. With the early precautions taken the quality of fruit that hung was excellent. This vintage rewarded and reaffirmed our vineyard mandate with all varieties successfully ripened.

HARVEST STARTED: OCTOBER 25TH **CASES PRODUCED:** 4,180

2010

Affectionately known as our “bearly there” vintage. With delayed bud break and a cool start to the season we decided to drop 20 tons of fruit, from our intended 70 tons, to ensure consistent and even ripening throughout the vineyard. As the remaining 50 tons hung, the vineyard was visited by a family of hungry bears. Within weeks, they had carefully removed and eaten 11 tons of fruit bringing our total harvest down to 39 tons. This blessing in disguise allowed us to ripen all fruit in an overall cooler season. *Note: we have since electrified our perimeter. While the bears helped us out in 2010, we will leave the thinning to our trained vineyard staff from now on.*

HARVEST STARTED: OCTOBER 25TH **CASES PRODUCED:** 2,590

2009

A very solid vintage. A cold winter and cool April led to a late bud break starting in May. We got back on track early with hot temperatures and lower than normal precipitation. The consistently warm and dry weather throughout July and August in conjunction with controlled water distribution created concentrated fruit. Harvest started early thanks to ideal fall conditions.

HARVEST STARTED: OCTOBER 5TH **CASES PRODUCED:** 4,820

2008

We avoided winter damage seen around the Okanagan Valley thanks to the contouring and airflow in the vineyard. A late start to spring caused delayed bud break with average temperatures resuming through June/July. Amid a wet August, the decision was made to drop our tonnage per acre steeply to ensure consistently ripened fruit for our 2nd vintage. Of course, this meant that September and October were magical, and we would have had no issue ripening our intended ton per acre. The fruit that did hang was concentrated and intense.

HARVEST STARTED: OCTOBER 21ST **CASES PRODUCED:** 2,080



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2007

Spring started off with a period of heat and minimal rain followed by a wetter than average June. Temperatures soared to intense summer heat in July with some rain mitigated by canopy management. Temperatures remained hot and consistent through August bringing veraison and ripe fruit earlier than expected. The rains came later in September/October, thankfully without significant cold, as the final fruit was being picked.

HARVEST STARTED: OCTOBER 6TH

CASES PRODUCED: 2,455