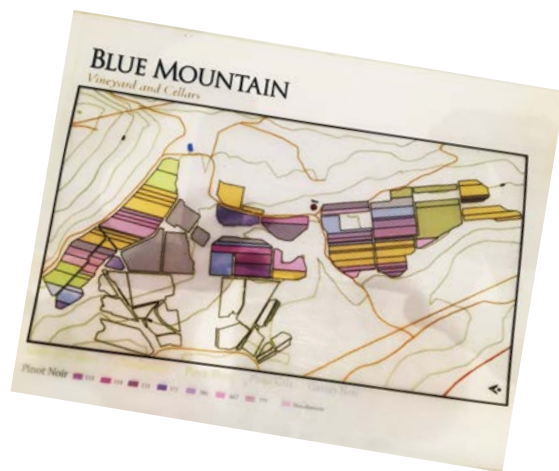


# FROM THE CELLAR... BLUE MOUNTAIN VINEYARD AND CELLARS



## YOU HAVE TO VISIT OUR WINERY BECAUSE...

“The Pinot Noir is not the only wine that’s fantastic here.” – Chris Temos, Marketing & Sales Assistant, Blue Mountain



Blue Mountain’s old corkscrew collection and kitchen/boardroom

## FIRST IMPRESSIONS

July 25<sup>th</sup>, 2018

We heard about Blue Mountain as a “**cult winery**” of sorts, with its cherished Pinot Noir selling out within hours of release, literally. This means unless you are one of the lucky ones to purchase it directly from the estate, you’ll have to find it elsewhere, most likely in one of the British Columbia’s many excellent restaurants.

To us, though, Blue Mountain was all about family, sustainability, and producing impeccable wines. In their modest kitchen, which would not look out of place in most cottages, meals are shared, meetings are held, and wines are tasted. Just like in our own home, you could say at Blue Mountain **it all happens in the kitchen!**

## THE LAY OF THE LAND

The family concept pervades the estate’s history and operations.

Purchased in 1971, the land and subsequent winery, have been continuously operated by the same family, the Mavetys. A ranch and orchard first occupied the property. In the mid 1980s, vines were planted, which produced Blue Mountain’s first vintage in 1991.

Today, the terroir consists of 91 acres, some of the best Pinot Noir-producing land in the Okanagan Valley, if not far beyond. Blue Mountain produces 16,000 cases per year, a medium-sized operation for the region, as we have come to understand it.

To arrive at this destination winery could be considered a bit of a trek—keep your eyes peeled for the Rocky Mountain Big Horn Sheep along the meandering road. But the trek is well worth the effort, part of the overall experience. The plots are carefully chosen,

with adjacent land acting as a buffer between Blue Mountain and other properties.



Price and Availability		
<b>Traditional Method Sparkling Wines</b>		
Gold Label Brut	\$28.00	Available
2013 Brut Rosé	\$33.00	Sold Out
2009 Blanc de Blancs	\$40.00	Sold Out
2009 Reserve Brut	\$40.00	Sold Out
<b>Estate Series Wines</b>		
2017 Estate Pinot Blanc	\$18.00	Available
2017 Estate Sauvignon Blanc	\$19.00	Available
2016 Estate Pinot Gris	\$21.00	Sold Out
2016 Estate Chardonnay	\$21.00	Available
2016 Estate Gamay Noir	\$23.00	Sold Out
2015 Estate Pinot Noir	\$30.00	Sold Out
<b>Reserve Series Wines</b>		
2015 Reserve Pinot Gris	\$28.00	Sold Out
2015 Reserve Chardonnay	\$30.00	Sold Out
2015 Reserve Pinot Noir	\$40.00	Sold Out
2014 Reserve Pinot Noir Magnum	\$90.00	Sold Out

*Lots of Blue Mountain wines are sold out, even at the winery!*

The wines are terroir-driven and, without a doubt, Burgundy-influenced. All offerings are 100% estate grown in a mix of high and lower density spacing, which create stress and competition in the vines, thereby creating better fruit. In a long series of well-thought-out steps, this ultimately results in the outstanding wines that wind up in your glass.

## WINEMAKING PHILOSOPHY

Blue Mountain's philosophy could be considered "low impact" in terms of farming and viticulture. It all starts with the land. The continued stewardship of the winery by the family, now run by the second generation, Matt and Christie, means the winery and its wines have a consistent style without undue influence.

It is about the exacting expression of fruit, the balanced, yet driven acidity, and the integration of oak, all giving rise to a lush finish and the difficult-to-describe experience of enjoying a superb wine. It reflects the precise nature in which the wines are made from vineyard to cellar, usually to maximize site and style characteristics. The wines are clean with plenty of reflection about how to improve them over time.

## ONE-ON-ONE WITH CHRIS TEMOS, MARKETING AND SALES ASSISTANT FOR BLUE MOUNTAIN

Outside the winery's main building, sitting at a picnic table on a warm and summer's day, we learned about Chris, Blue Mountain, and what makes the estate's wines so sought-after. Chris waxed lyrically and proudly about Blue Mountain's wines. His passion was evident, if not infectious (in a good way!)

**Q: Of all the wines Blue Mountain produces, which one is your favourite and why?**

A: The Pinot Blanc. It's the most consistent stunner, right back to 1993. The Gamay is a close second. It's more like Beaujolais Cru: refined and precise without being pretentious.

**Q: What is your ultimate favourite wine and why?**

A: White Burgundy from the late 1980s-early 1990s. Montrachet, with a good amount of oak, and just a hint of malolactic fermentation. Next would be Amarone. Locally, I would say the Riesling from Synchronesh.

**Q: What's the best part of your job?**

A: Back-vintage tastings (cellar tastings) back to 1991.

**Q: What's the worst part of your job?**

A: Telling people the Pinot Noir is sold out all the time.

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*"We eat lunch together every day [in the kitchen]. Meetings happen there. Tastings happen there." – Chris Temos*

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**Q: Tell us one thing about you or your winery nobody else knows.**

A: Pinot Noir is not the only wine that's fantastic here. The Chardonnay is outstanding. The sparkling is amazing. The Blanc de Blanc sparkling, six years sur lie, is fantastic. The whites have consistently held as far back as 1993.



*We found a bottle of Blue Mountain 2014 Pinot Noir, and it was delicious!*

**THE TASTING...**

We tasted the few wines that were still available for purchase, as everything had already been sold, including all of the reds. We started with the Gold Label Brut (price: 27.90 CAD), a 50% Pinot Noir, 45% Chardonnay, and 5% Pinot Gris blend, and we ended with the 2016 Estate Chardonnay (price: 20.90 CAD).

In between, we tasted the:

- 2017 Pinot Blanc from 32-year-old vines (price: 17.90 CAD)
- 2017 Sauvignon Blanc from a 100% high density block (price: 18.90 CAD)

Of these, our favourite was the Chardonnay. On the nose, we enjoyed beautiful aromas of toast, popcorn, minerals, and perfume. In the mouth, the medium-high body wine, with crisp acidity gave way to toasty and brioche notes, as well as white grapefruit rind, mineral, and dry wood flavours.

Later that evening, at a Kelowna restaurant, [Oak + Cru](#), we had a bottle of Blue Mountain's 2014 Pinot Noir (price: 70.00 CAD in the restaurant). Consistent with the winery, this offering was beautifully structured, balanced, and compelling, yet unpretentious, including the appearance of the label. The pale ruby wine had notes of red cherry, raspberry, and forest floor in the nose, exactly what one would expect from a classic Pinot Noir. In the mouth, the light-to-medium body, high acidity, and medium, drying tannins offered sour red cherries and strawberries, sweet cranberries, leather, earth, and a hint of mint. The finish was long, sour, and earthy, leaving us to contemplate not only the wine, but the amazing people behind it.

As good as the Chardonnay was, this Pinot Noir came out on top, at least for us. We can easily see why this is a cult favourite and sells out within hours. We would give this wine a solid 92/100 or, on our own rating scale, a 5/5, meaning we would purchase a case.

**FINAL NOTES**

Now that we've met Chris and visited Blue Mountain, we have an even greater appreciation for Canadian wines, especially Okanagan Pinot Noir.

We encourage you to try anything produced by the family-driven estate. We can only hope more establishments outside British Columbia, including liquor boards such as the LCBO, carry these wines because they are worth every drop.

## Contact Blue Mountain

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