

2018 PINOT NOIR DOLOMITE | VQA Beamsville Bench | Estate Grown

\$24.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE This wine is named after the layers of dolomitic limestone that form the crest of the Niagara Escarpment. Through the forces of erosion, this ancient rock has come to enrich the soils of the benchlands below. Grown along these gentle slopes in our Niagara Escarpment vineyards, this Pinot Noir bears the mark of its origins. The calcareous clays of these sites contribute the delicate aromatics and silky texture that are this wine's hallmark.

VINTAGE 2018 was a warm growing season with low yields and high levels ripeness for all varieties. Pinot Noir produced succulent, well structured wines with medium term ageing potential.

COMPOSITION *Variety* 100% Pinot Noir
Estate Grown 100%

ORIGIN *Sub-Appellation* VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY *Elevation* 125–155 m (410–510 ft) *Slope/Exposure* 3–6% / NNW

SOIL *Beamsville Bench* Stony clay till composed of limestone mixed with sandstone and shale

HARVEST DATA *Date* Sep 14 *Sugar* 21.6° Brix
Titrateable Acidity 8.1 g/L *pH* 3.42
Yield 2.3 mt/ac (59 hl/ha)

VINIFICATION A 21-day maceration and fermentation using 100% indigenous yeasts; barrel ageing for 11 months in 2nd–6th fill, 225L and 500L French oak barrels; the finished wine is unfiltered

BOTTLING DATA *Date* Sep 14 *Alc/Vol* 12.5%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 5.7 g/L
pH 3.69 *Production* 855 cs

SENSORY PROFILE The nose is highly perfumed with lifted red berry and black cherry fruit alongside nuances of cedar and spice. The palate is medium bodied with a rounded, juicy attack followed by cranberry and red cherry flavours along with a distinct note of tea in the middle. Fine-grained tannins culminate at this point, tapering down on the finish alongside succulent Damson plum fruit and cedar-spice complexity.

AGEABILITY Best consumed 2019 through 2025; will hold through at least 2027; unfiltered, this wine may throw sediment

FOOD PAIRINGS *Coq au vin*, roasted pork loin, braised pork belly with *choucroute*, braised rabbit, seared duck breast, *osso buco*, mushroom risotto

AVAILABILITY *Ontario* Winery Exclusive • 504608