

2019 PINOT NOIR DOLOMITE | VQA Beamsville Bench | Estate Grown

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



ABOUT THIS WINE The name 'Dolomite' refers to the type of 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 hillsides below. Grown along these gentle slopes in our Beamsville Bench vineyard, this Pinot Noir bears the mark of its origins. The calcareous clays of these sites contribute the delicate aromatics and silky texture that are its signature.

VINTAGE 2019 was a temperate vintage delivering average heat and precipitation. Yield for Pinot Noir was slightly below average, resulting in succulent, well structured wines with medium to long-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 24–27 *Sugar* 22.0° Brix
Titrateable Acidity 9.5 g/L *pH* 3.23
Yield 2.6 mt/ac (46 hl/ha)

VINIFICATION A 3 week maceration and fermentation using 100% indigenous yeasts; aged for 12 months in 2nd–6th fill, 225L and 500L French oak; minimal sulphite additions; the finished wine is unfiltered

BOTTLING DATA *Dates* Sep 24–27 *Alc/Vol* 13.5%
Residual Sugar < 2.0 g/l *Titrateable Acidity* 6.4 g/L
pH 3.62 *Production* 435 cs

SENSORY PROFILE *Colour* Deep garnet. *Nose* High-toned aromas of cranberry and black cherry over top nuances of forest floor, cinnamon and mint *Palate* Medium in body; the attack is firm in structure with crunchy red cherry fruit; juicy blueberry flavours are underpinned by delicate, fine-grained tannins in the middle; a vigorous core of red and dark berry fruit pushes long onto the finish, tinged with a lingering saline quality and hints of toffee, fresh herbs and spice.

AGEABILITY Best consumed 2022 through 2026; will hold through at least 2028; unfiltered at bottling, decanting is suggested

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