

2019 PINOT NOIR | VQA Niagara Escarpment

\$21.95 • 750 ml • 12 bt/cs • Extra Dry • Vintages Essentials listing as of P3/22



ABOUT THIS WINE	This wine originates from vineyards nestled along gentle slopes of the Niagara Escarpment overlooking Lake Ontario. This hillside <i>terroir</i> , with its limestone-clay soils, elevation and moderating on-shore breezes, is ideal for Pinot Noir, producing a wine with the delicate fruit, earthy nuances and silky textures revered the world over from this noble variety.	
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	<i>Variety</i> 100% Pinot Noir <i>Estate Grown</i> 87%	
ORIGIN	<i>Appellation</i> VQA Niagara Escarpment <i>Sites</i> 87% Beamsville Bench, 13% Creek Shores	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
SOIL	<i>Beamsville Bench</i> Stony clay till composed of limestone mixed with sandstone and shale <i>Creek Shores</i> Lacustrine clay-loam till composed of red shale and sandstone mixed with limestone	
HARVEST DATA	<i>Dates</i> Sep 24–27 <i>Titrateable Acidity</i> 9.8 g/L <i>Yield</i> 3.0 mt/ac (53 hl/ha)	<i>Sugar</i> 21.8° Brix <i>pH</i> 3.26
VINIFICATION	A 3 week maceration and fermentation using 100% indigenous yeasts; barrel ageing for 13 months in 2nd–6th fill, 225L and 500L French oak	
BOTTLING DATA	<i>Date</i> Oct 2020 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.63	<i>Alc/Vol</i> 13.0% <i>Titrateable Acidity</i> 6.2 g/L <i>Production</i> 3,090 cs
SENSORY PROFILE	<i>Colour</i> Bright ruby. <i>Nose</i> Fragrant rose petal, cranberry and dried currant aromas over top nuances of pencil shavings, nutmeg and ginger. <i>Palate</i> Medium bodied with fine-grained tannins and juicy sour cherry fruit up front; the wine is centred on robust yet silky tannins and succulent red currant fruit, with sweet, supple edges; the tannins soften and taper into a lengthy finish, melding effortlessly with persistent notes of ripe red and black berries, cedar and white pepper.	
AGEABILITY	Best consumed 2021 through 2025; will hold through at least 2027	
FOOD PAIRINGS	Roasted chicken or fowl, seared duck breast or pork tenderloin with berry coulis, grilled salmon, mushroom risotto, vegetable pastas	
AVAILABILITY	Ontario Winery, Vintages Essentials • 417642	