

2017 PINOT NOIR DOLOMITE | VQA Niagara Escarpment

\$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	2017 was marked by a cool growing season followed by a sunny, dry fall with extended ripening, Pinot Noir produced bright wines with earth tones, soft tannins, and medium term ageability.	
COMPOSITION	<i>Variety</i> 100% Pinot Noir <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Niagara Escarpment <i>Sites</i> 92% Beamsville Bench, 8% Creek Shores	
TOPOGRAPHY	<i>Elevation</i> 80 m (260 ft), 125–155 m (410–508 ft) <i>Slope/Exposure</i> 2% / north, 3–6% / north–	
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>Date</i> Sep 21–Oct 3 <i>Titrateable Acidity</i> 9.9 g/L <i>Yield</i> 3.2 mt/ac (59 hl/ha)	<i>Sugar</i> 20.7° Brix <i>pH</i> 3.36
VINIFICATION	7-day maceration followed by 7-day fermentation using selected yeast strains; barrel ageing for 10 months in older French oak barriques and puncheons, the majority being 2nd through 4th fill	
BOTTLING DATA	<i>Dates</i> Sep 21–Oct 3 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.65	<i>Alc/Vol</i> 12.5% <i>Titrateable Acidity</i> 5.8 g/L <i>Production</i> 580 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 2022; will hold through at least 2024	
FOOD PAIRINGS	Coq au vin, roasted pork loin, braised pork belly with choucroute, braised rabbit, seared duck breast, ossobuco, mushroom risotto	
AVAILABILITY	Ontario Winery Exclusive • 504608	