

2017 PINOT NOIR | VQA Niagara Escarpment

\$19.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	Our Pinot Noir originates from vineyards nestled along gently sloping hillsides of the Niagara Escarpment overlooking Lake Ontario. In this area, limestone soils and moderating lake breezes offer ideal conditions for one of the noblest of all red grapes. Traditional in style, it captures the fragrant berry fruit and earthy nuances of Pinot grown in our cool-climate terroir.	
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> 85%	
ORIGIN	<i>Appellation</i> VQA Niagara Escarpment <i>Sites</i> 85% Beamsville Bench, 8% Creek Shores, 7% St. David's Bench	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
SOIL	<i>Beamsville Bench/St. David's 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 19–Nov 2 <i>Titrateable Acidity</i> 9.8 g/L <i>Yield</i> 3.2 mt/ac (59 hl/ha)	<i>Sugar</i> 20.5° Brix <i>pH</i> 3.28
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>Date</i> Oct 2018 <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> 1,025 cs
SENSORY PROFILE	The nose is delicately perfumed with bright cherry and raspberry fruit melding with notes of forest floor and spice. The wine is medium bodied with a supple yet succulent attack, a well harmonized mid-palate of sweet cherry and firm tannins and a rounded feel on the edges. The tannins taper and soften on the finish, carrying abundant plum and berry and notes of allspice long onto the finish.	
AGEABILITY	Best consumed 2019 through 2022; will hold through at least 2024	
FOOD PAIRINGS	Roasted chicken or fowl, seared duck breast or pork tenderloin with berry coulis, grilled salmon, mushroom risotto, vegetable pastas	
AVAILABILITY	Ontario Winery, LCBO • 417642	