

## 2020 PINOT NOIR DOLOMITE | VQA Beamsville Bench | Estate Grown

\$27.95 • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	The name 'Dolomite' refers to the type of limestone that forms 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 our site contribute to the delicate aromatics and silky texture that are the wine's signature.	
<b>VINTAGE</b>	2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Pinot Noir ripened within the normal window, producing firm, weighty wines with long-term cellar potential.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Pinot Noir <i>Estate Grown</i> 100%	
<b>ORIGIN</b>	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 125–155 m (410–510 ft)	<i>Slope/Exposure</i> 3–6% / NNW
<b>SOIL</b>	<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	
<b>HARVEST DATA</b>	<i>Date</i> Sep 16–24 <i>Titrateable Acidity</i> 7.6 g/L <i>Yield</i> 2.2 mt/ac (41 hl/ha)	<i>Sugar</i> 22.6° Brix <i>pH</i> 3.39
<b>VINIFICATION</b>	A 6 week maceration and fermentation using exclusively indigenous yeasts; aged for 12 months in neutral 225L and 500L French oak; minimal sulphite addition; the finished wine is unfiltered	
<b>BOTTLING DATA</b>	<i>Dates</i> Sep 16–24 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.57	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 6.2 g/L <i>Production</i> 1,175 cs
<b>SENSORY PROFILE</b>	<i>Colour</i> Brilliant burgundy. <i>Nose</i> Aromas of Damsom plum, black cherry, raspberry, tar and black licorice, with nuances of pencil shavings and pine needles. <i>Palate</i> Medium in body with macerating black cherry, smoke and blacktop up front; the mid-palate shows black raspberry and strawberry compote melded with robust, granular tannins and hints of forest floor and cedar plank; the tannins attenuate, driving delicate notes of cranberry, grilled red pepper and sage into a long, vibrant finish.	
<b>AGEABILITY</b>	Best consumed 2023–28; will develop and hold through at least 2030; unfiltered at bottling, decanting is suggested	
<b>FOOD PAIRINGS</b>	<i>Coq au vin</i> , roasted pork loin, braised pork belly with <i>choucroute</i> , braised rabbit, seared duck breast, <i>osso buco</i> , mushroom risotto	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery Exclusive • 504608	