



STREET
WINERY

Essence Pinot Noir 2011

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	23.5° average
Alcohol Content	13%
Residual Sugar	3 grams - dry
Total Production	253 cases



TASTING NOTES

Attractive medium ruby core. Medium plus intensity with dried cherry, cranberry, currant, plum and warm baking spice. Tea leaves, damp earth and cherry pit round out this complex nose. Dry with medium body and medium plus acidity. High toned red fruits are surrounded by youthful fruit tannin and the medium finish brings flavours of cacao powder and stone fruit.

This wine will certainly benefit from 12 to 18 months ageing before it has mellowed enough to show its best. When ready, serve cool at 18°C in fine Pinot Noir designed stemware alongside all manner of poultry, semi-soft alpine cheeses and flavourful beef or veal dishes.

WINEMAKING NOTES

The fruit for this wine was sourced primarily from our own old estate vines as well as the best barrels from our younger vines and purchased fruit from select growers. All fruit was hand-picked between mid-October and mid-November and each batch was handled separately. After early morning picking into small bins the grapes were transported to the winery where further manual sorting took place. After de-stemming and crushing, the grapes and must were moved into open-top stainless steel tanks where fermentation took place at an average of 24°C. Punching down was utilized during primary fermentation and post fermentation maceration on the skins lasted for 20 days. 80% of the wine, along with the fine lees, was moved to 10% new and 90% seasoned French oak barrels where malo ensued. The remaining 20% remained in tank. The wines were aged for 12 months in wood and after final blending were fined and lightly filtered before bottling in August 2013.

VINTAGE NOTES

The 2011 vintage in Niagara had its share of challenges including a cool growing season and pockets of rain during harvest. In the end, many agree that it was an excellent overall vintage for many of Niagara's most important varieties such as Chardonnay, Riesling and Gamay Noir, but less so for later harvest varieties or those very sensitive to humidity.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9

905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com