

## Pinot Noir 2018

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	22.5°
Alcohol Content	12.5%
Residual Sugar	4.3 grams – dry
Total Production	350 cases of 12



### TASTING NOTES

Our Pinot Noir 2018 is pale ruby in the glass with aromas of cherry, spice, and light vanilla from the oak. On the palate, it is medium-bodied and dry with flavours of cherry pit, vanilla and leather, with light tannins and refreshing acidity. The finish is refreshing and warm with lingering notes of spice and cherry pit.

Enjoy over the next 3 years with roast chicken and mushrooms, grilled pork chops or crispy skin salmon.

### WINEMAKING NOTES

This Pinot Noir was sourced from our own Whitty Vineyard in Creek Shores. After careful hand-picking in mid-October, the grapes were crushed and destemmed before being transferred to open-top fermenters for approximately 30 days of alcoholic fermentation on the skins with regular pigeage to gently extract tannin and colour. Following fermentation the wine was pressed off the skins and transferred to French barriques for 8 months of ageing. The wine was lightly fined and filtered before bottling in early August 2019.

### VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.