Pinot Noir 2017

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various Niagara Peninsula
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	20.6°
Alcohol Content	12.5%
Residual Sugar	3.8 grams – dry
Total Production	350 cases of 12

TASTING NOTES

Our Pinot Noir 2017 is amazingly vibrant in colour, aroma and flavor. It is bright ruby red in the glass with aromas of cherry, leather and a touch of spice. On the palate, it is medium-bodied with more bright cherry notes, vanilla, lightly tannic and refreshingly acidic. The finish is refreshing and warm with spice.

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 as well as select vineyards in the Niagara-on-the-Lake appellation. 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 2018.

VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.