



Pinot Noir 2019

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	20.5°
Alcohol Content	12.5%
Residual Sugar	6 grams/litre – dry
Total Production	550 cases of 12

TASTING NOTES

Classically pale ruby in the glass. Intensely aromatic with notes of black cherry and wild strawberry, earthy notes of mushroom and forest floor with vanilla and baking spice. On the palate it is medium bodied and structured with fine tannins and refreshing acidity with flavours of dried fig, cherry pit, tart raspberry, wild mushroom and beetroot.

Compelling on its own, will also compliment simple roast chicken with mushrooms, grilled salmon or wild game. Drinking well on release but will develop further complexities with short to medium term aging.

WINEMAKING NOTES

Sourced from our own Whitty Vineyard in Creek Shores. After harvest in late September and early 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 1st, 2nd and 3rd use French barriques for 8 months of ageing. Following this, the wine was blended and lightly fined and filtered before bottling in July 2020.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.

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