

Pinot Noir 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	23.9°
Alcohol Content	13.5%
Residual Sugar	3 grams/litre – dry
Total Production	350 cases of 12
Other Notes	Vegan-Friendly



TASTING NOTES

Classically pale ruby in the glass. Intensely aromatic with notes of cherry, chocolate, vanilla and a touch of earthy mushroom and forest floor. On the palate it is dry, medium bodied and structured with young tannins and refreshing acidity with flavours of cherry and raspberry with a touch of anise. The finish is long and complex with a savory and drying note.

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 mid-to-late September, 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 September 2021.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.