



Pinot Noir

BC VQA 2021
Production 360 cases
Price: \$34.99

ANALYSIS

Alc. 13.3%
pH 3.75
TA 6.4g/L
RS 2.5 g/L

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,
grocery stores and restaurants

CSPC: 154088
UPC: 626990110057

WINEMAKER'S NOTES

Pinot noir grapes are hand picked early in the season at optimal ripeness. The grapes are destemmed and crushed and allowed to cold soak for 2 days before inoculating with a burgundy selected yeast strain. Gentle extraction by doing three pump overs a day during fermentation. The wine is then aged up to 9 months in neutral oak barrels.

TASTING NOTES

A new world style Pinot noir showing bright red fruit of raspberries and strawberry with some earthiness following through on the nose. A light to medium bodied wine with lingering red fruit flavours with a soft and smooth finish on the palate.

Enjoy this wine now or allow it to evolve with further aging for another 3 to 5 years.

The Pinot noir will pair well with smoked salmon, grilled chicken, creamy based pastas, or mushroom risotto.

