



Pinot Noir Reserve

BC VQA 2016

Production 131 cases

Winery price: \$29.99

Chemistry:

Alc. 12.6%
pH 3.73
TA 7.28 g/l
RS 0.75 g/l

Availability: Restricted listing

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

CSPC: 130846
UPC: 626990248941

Winemakers notes:

The grapes for this 100% Pinot Noir were sourced from Fort Berens Estate Winery's vineyard (46%) and The Rise Vineyards in Vernon.

During crush 25% of the grape clusters were left whole and placed in the bottom of the fermenter. The remaining 75% of the grapes were crushed and layered on-top. The whole cluster portion underwent a carbonic fermentation which contributes to this wine's fruit-forwardness. The crushed layer on-top adds more tannin, colour and has a structural purpose. Fermentation was achieved using native yeasts.

The Reserve Tier at Fort Berens is bottled in premium-quality Saverglass bottles. The bottles are sealed with a premium natural cork which, thanks to a special testing process, is guaranteed 100% TCA-free.

Tasting notes:

This rich Pinot Noir Reserve has an intense aroma of dark cherries, bay leaf, and wild roses. On the pallet, a mouth-watering acidity balances perfectly with the rich flavours of spices, ripe cherries, and forest floor. The wine has a very long finish.

Our Pinot Noir Reserve is delicious to drink now and can be cellared till 2027. This wine pairs beautifully with stews, mushrooms, and a warm spot by the fireplace.

