



Pinot Noir Reserve

Lillooet VQA 2017

Production 228 cases

Winery retail price: \$29.99 ex tax

CHEMISTRY

Alc. 13.7%
pH 3.75
TA 6.2 g/l
RS 1.1 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,
grocery stores and restaurants
CSPC: 130846
UPC: 626990248941

WINEMAKER'S NOTES

Vineyard: Dry Creek Vineyard, Fort Berens Estate Winery in Lillooet

The Pinot Noir block in our Dry Creek Vineyard contains five clones, each contributing something unique to this wine. Fermented separately in one-ton fermenters with punch downs three times a day. The wine was aged in French oak barrels for 10 months.

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, tobacco leaf, and wild roses. On the palate, 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 until 2025. This wine pairs beautifully with stew, quiche and mushroom dishes.

AWARDS

Gold – British Columbia Lieutenant Governor's Wine Awards 2019

Silver – National Wine Awards of Canada 2019

Silver – All Canadian Wine Awards 2019

