



## *Pinot Noir Reserve*

Lillooet VQA 2018  
Production 218 cases  
Winery retail price: \$36.99 ex tax

### CHEMISTRY

Alc. 12.3%  
pH 3.8  
TA 5.3 g/l  
RS 0.9 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

This captivating and elegant wine was handcrafted from 2 clones of Pinot Noir grapes selected from our Dry Creek Vineyard. After whole-cluster fermentation using native yeast, the wine was aged for 9 months in French oak barrels, and then bottle aged for 24 months before release.

### TASTING NOTES

Beautiful and refined, our Pinot Noir Reserve is made using 100% estate grown grapes from our Dry Creek Vineyard. Savour the aroma of Bing cherries, rhubarb, and warm, freshly stewed strawberries in this fruit-forward, medium-light bodied wine. It is an elegant wine with real charm.

Pair this wine with roasted chicken, garlic and mushroom risotto, or roasted vegetables including zucchini and eggplant.

