



Pinot Noir Reserve

LILLOOET VQA 2021

Production 290 cases

Winery retail price: \$38.99 ex tax

ANALYSIS

Alc. 12.9%
pH 3.74
TA 6.2 g/l
RS 2.26 g/l

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 130846
UPC: 626990248941

WINEMAKER'S NOTES

This wine features 100% estate grown Pinot Noir clone 115 and 667 grapes from select rows in our Dry Creek Vineyard, that were cropped to lower yields. After picking the grapes were crushed, destemmed, and cold soaked for 2 days before inoculating with Burgundy yeast strains. For concentration, we performed 2 punch-downs and pump-overs daily with 3 days post maceration on skins before pressing. The wine then aged in French oak barrels for 9 months, of which 25% new. The barrels were specifically ordered from select family coopers for this delicious wine.

TASTING NOTES

A soft and elegant Pinot Noir with dark fruit like cherry and red currants, along with hints of earthiness. This wine is medium bodied with a fresh acidity, and it has delicate, soft tannins on the finish.

This Pinot Noir will be optimal between 2023-2025. It is a cellar-worthy wine that will age well until 2028.

Pair this wine with Peking duck, beef bourguignon, mushroom risotto, or roasted vegetables including zucchini and eggplant.

