

CLOSSON CHASE



2021 SOUTH CLOS PINOT NOIR

\$55.00 / 750ML

WINEMAKING

Destemmed with no crushing and cold soaked for 3-5 days. Fermented in 60hL oak tonneau then aged for 18 months in French oak barrels, 20% new. Full malolactic fermentation in barrel. Certified vegan by VegeCert.

TASTING NOTES

A delicate nose showing cherries, florals and spices mixed with strawberry compote, earth and herbs. Bright red fruits and integrated earth tones carry over to the palate, followed by refreshing acid and solid tannic structure on an evolving finish.

FOOD PAIRINGS

Seared duck breast, Beef Bourguignon, braised short ribs, or stuffed peppers with barley and mushrooms.

VINEYARD	100% SOUTH CLOS
HARVEST	SEP 27, 2021
YIELD	1.4 TONNES / ACRE
BRIX	20.7
PH	3.38
RESIDUAL SUGAR	<3 G/L
ALCOHOL	12.2%
BOTTLING DATE	JUN 2, 2023
CELLAR POTENTIAL	5-7 YEARS
PRODUCTION	<200 CASES

