

G.MARQUIS

VINEYARDS



Pinot Noir VQA - The Silver Line +258673



Grape Varieties:	100% Pinot Noir
Source:	100% Ontario, Niagara Peninsula
Appellation:	Niagara-on-the-Lake
Wine Classification:	Premium dry red varietal table wine
Cellaring Potential:	2 to 10 years
Winemaking Notes:	Juice and skins roto-fermented at 28-30°C over a period of six days using FX10 yeast strain. Wine underwent natural malo-lactic fermentation during a two month period. Afterwards, barrel aging took place for six months in new 225 litre French and Hungarian oak casks subjected to medium toast. Wine was then fine filtered and bottled.
Tasting Notes:	A medium-bodied Pinot Noir in the traditional cool climate Burgundian style. Classic notes of black cherry, violets and spice with sweet smoky, spice nuances. Silky mouthfeel leads to a complex, layered character revealing additional aromatics and a long, lasting finish.
Appearance:	Delicate ruby/garnet red
Appropriate Food Pairings:	An elegant and sophisticated match with herb seasoned roast rack of Ontario lamb, braised game birds or mustard glazed ham. Pair also with Northern Italian-style risotto or Beef Bourguignon.
Serving Notations:	Serve at 14-16°C/57-61°F in traditional red wine glasses
Alcohol By Volume:	13.0%
Sugar:	7.5 g/L
Bottle Size:	750ml
UPC Code:	7 27530 55933 3
Retail Price:	\$19.95

Notes:

FOR MORE INFORMATION OR TO PLACE YOUR ORDER, CONTACT OUR SALES TEAM

ANGIE BOUTILIER

Territory Manager, Hamilton-Niagara
angie.boutilier@magnotta.com
Cell: 647-400-5596

HRISTINA ALEKSOVA

Territory Manager, Kitchener/Waterloo/Guelph
hristina.aleksova@magnotta.com
Cell: 647-241-1028

HYUNSOO KIM

Territory Manager, Ottawa/Eastern Ontario
hyunsoo.kim@magnotta.com
Cell: 613-220-9197

JASON MATHEWS

Territory Manager, GTA EAST
jason.mathews@magnotta.com
Cell: 647-267-2337

LUCY DEL BOVE

Territory Manager, Central
lucy.delbove@magnotta.com
Cell: 416-627-9463

SAHIL SABHARWAL

Territory Manager, Toronto West
sahil.sabharwal@magnotta.com
Cell: 613-415-5512