



ESTATE PINOT NOIR 2021

APPELLATION

Niagara Escarpment

ALCOHOL

12.5 %

BRIX AT HARVEST

21.1

VARIETAL/CLONE

Pinot Noir (667/777/115)

RESIDUAL SUGAR

2.0 g/L

CASES PRODUCED

2100



WINEMAKING

Wild fermentation. Fermented in 100% French oak. No new oak. 22 months barrel aged.

TASTING NOTES

On the nose, this wine opens with vibrant aromas of tart cherry, followed by earthy undertones that evoke a sense of rustic charm. Hints of cedar and earl grey tea lend a complexity. On the palate, juicy red fruit balanced by bright acidity. The texture is smooth and lively, leading into a lush, lingering finish.

CELLAR NOTES

Drink now through 2028