



ESTATE PINOT NOIR 2020

APPELLATION

Niagara Escarpment

ALCOHOL

12.5%

BRIX AT HARVEST

23.4

VARIETAL/CLONE

Pinot Noir (667/777/115)

TOTAL ACIDITY

6.6 g/L

RESIDUAL SUGAR

1.0 g/L

AVAILABILITY

Winery, Online

RETAIL PRICE

\$32

CASES PRODUCED

800

LCBO Vintages #427500

WINEMAKING

30% whole cluster fermented and all wild malolactic fermentation. Fermented in 100% French oak. No new oak. 22 months barrel aged.

TASTING NOTES

A lush fruit-forward nose of dark cherry gives way to warm smoky notes and ripe dark fruit. Medium acidity with grippy yet balanced tannins. This wine is great to enjoy now, but will also soften and develop with a few years in bottle.

CELLAR NOTES

Drink now through 2028

