

CLOSSON CHASE



2021 CHURCHSIDE PINOT NOIR

\$45.00 / 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

Expressive nose showing dark red fruit, cola, fresh flower petals, smoke, and bacon fat. The palate is full and rich with excellent continuity of fruit, round texture, balanced acidity and integrated tannins leading to a long and evolving finish.

FOOD PAIRINGS

Grilled red meats, duck confit, or wild salmon grilled on cedar plank.

VINEYARD	100% CHURCHSIDE
HARVEST	SEP 28-OCT 2, 2021
YIELD	2.5 TONNES / ACRE
BRIX	20.9
PH	3.36
RESIDUAL SUGAR	<3 G/L
ALCOHOL	12.2%
BOTTLING DATE	JUN 2, 2023
CELLAR POTENTIAL	5-7 YEARS
PRODUCTION	<550 CASES

