



leaning post

## 2021 Pinot Noir – The Fifty

### Vineyards

Hemeris Vineyard (53%) – Beamsville Bench  
Bock Vineyard (37%) – St. David's Bench  
Senchuk Vineyard (5%) – Lincoln Lakeshore  
Huebel Grape Estates (5%) – Four Mile Creek

### Specifications

Average Brix at Harvest: 19.9  
Acidity: 6.2 g/L  
pH: 3.53  
Alcohol: 12.0%

### Winemaking Notes

The 2021 Fifty Pinot Noir is blend of fruit from four different vineyards across the Niagara Peninsula. The Bock Vineyard and Senchuk Vineyard were hand-harvests on September 20 and 21<sup>st</sup>. The Hemeris Vineyard and Huebel Grapes were hand-picked in October, the 8<sup>th</sup> followed by the 26<sup>th</sup>. All the vineyards were fermented separate. Bock Vineyard and Hemeris Vineyard were both fermented in two concrete tanks, and here they received two pump-overs twice a day for the duration of fermentation. Once primary fermentation was complete the wines were gently pressed off their skins and transferred back to concrete tanks where they remained for 10 months. The Senchuk Vineyard had 25% whole cluster during fermentation in stainless stain, this tank had two punch downs performed twice a day. After fermentation, this wine was gently pressed and racked into neutral oak barrels. After 10 months of aging in concrete and/or in oak barrels, the wine was blended to craft the 2021 Fifty Pinot we have today. This wine was bottled in September of 2022.

### Tasting Notes

A blend of fruit from 4 different Vineyards from 4 different sub-appellations, this wine explodes out of the glass with wonderful mulberry, cherry kirsch, pomegranate, and raspberry followed closely by dried basil and tarragon, layered over mushroom and tobacco leaf. The balance and ripeness of the 2021 vintage starts to show with some air, with more fullness and roundness than might be expected. The palate in particular shows good fullness in the mouth with glace cherry married to sugar beet, followed closely by damp leaves and dirt mixed with wet stone with traces of spice lingering on the wonderfully long finish. Balanced acidity follows a soft and supple mouthfeel that will age for 3-4 years but can certainly be enjoyed now.

**Total Production: 850 cases**