



SINGLE-VINEYARD PINOT NOIR

Wisner-Parke
Vineyard

TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

A pleasing, dark, gamey thing with some really rusty, ferrous notes and a hint of deep corrupt but seamless raspberries: rich in the mouth with a firm, musky-wild, acidic finish that will hold the wine and let it improve. Deliciously - rancio, as a dark-fruited blackberry and currant liqueur of deep-berried gamey, earthy rusticity. Fascinating! Just 50 metres from Hanck, and yet more chewy-textured, less beguilingly-fruity than Hanck, more bloody, more sweet red/dark-fruited, even carries more fullness onto the long, firmly-tannic, almost anis/saline finale than even the 'Wild West-End! Magistrale!

A WORD FROM MARY: As Parke as ever: Steak Tartare - rivals the Wild West End for ferrous gaminess!

DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2025-2028

Just 200 CASES PRODUCED

THE PARCEL

Meeting Wisner-Parke was like meeting a child I had to 'learn to love.' Wisner-Parke: It was the wild, bloody, 'bit your tongue' gaminess of Parke I had to get used to, much like Gevrey-Chambertin in Burgundy, which is never my first choice off a restaurant's Burgundy list, but always a terroir I greatly admire - from a safe distance! Not understanding, I declassified Parke to our 'Village' blend for a couple of vintages, slowly & eventually figuring out that that rustic, grainy-yet-fine Wisner-Parke character was nevertheless the 'real thing!' I then proceeded to isolate the blocks, the rows, the barrels that MOST celebrated this unique, defining character. From the sweet spot of the 20-Mile Bench on reddish magnesium and dolomitic-limestone clay soils with a solid silt component, 'Wisner-Parke' makes wines with a wild, rusty, anise-scented, iron-tinged nuance, yet a pretty, savoury mouthfeel. The reddish-brown soils of the lower Vineland bench bring a special nuance to what is essentially an excellent sub-appellation for making fine, scented, nuanced Pinot Noir and Gamay Noir.

THE GROWER

Now into the second generation, The Wisner family has been growing grapes on the Vineland Bench for 25+ years. Craig Wisner is a wine lover with a good palate, a man of passion and commitment, and he and I have been thick as thieves for years in our pursuit of understanding soils, terroirs, clones, and viticulture.

SOIL COMPOSITION

Reddish shallow Dolostone: magnesium-oxide and dolomitic limestone-influenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."

WINE DETAILS

INDIGENOUS YEAST FERMENT;
Indigenous Malolactic 100%

20 MONTHS IN NEW,
SLIGHTLY USED AND NEUTRAL
BARRELS, FROM BURGUNDIAN
COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY
/ UNDER PRESSURE OF INERT
GAS

MINIMALLY CLARIFIED
13.0% alc. / vol; 0.84, which
is less than 1 g/l
residual sugar.

SUB-APPELLATION:

Twenty-Mile Bench VQA

ASPECT: North-Facing with
a slight downward slope

DATE OF PLANTING: 1999.
Now older vines, planted
in 1999 to 115 and 667 on
3309 rootstock on reddish
magnesium oxide-rich, silty/
clay and limestone soil.

DISTANCE FROM LAKE
ONTARIO: 5.5 KM

ELEVATION AT TOP OF
VINEYARD: 133M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 6M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M