



# ROSEHALL RUN

20 Years of County Passion

## 2021 PINOT NOIR, JCR, ROSEHALL VINEYARD ESTATE GROWN & BOTTLED

VQA Prince Edward County

100% Pinot Noir

**Harvest Date:** Various dates October 1 through 10, 2021

**Bottling Date:** March 3, 2023

**Cases Produced:** 1000

**Residual Sugar:** 2g/L

**Alcohol:** 12.5%

**Total Acidity:** 7.4

**Ph:** 3.45

**Drink 2023-2025 for fresher style or cellar 2026-2032  
for more mature style.**



### STORY OF THE PINOT NOIR:

This is the 11th edition of our JCR series Pinot Noir, named in tribute to our co-founder, partner, and family member John Campbell Reston. The fruit is sourced entirely from our Rosehall Vineyard in the North, South and West blocks, the most mature plantings on the Estate. Pinot Noir is one of Winemakers Dan Sullivan and Lee Baker's favorite varieties to work with, and the 2021 vintage has proven to be an excellent expression of this Prince Edward County staple.

### VINEYARD:

Pinot Noir is our largest Estate planting in the Rosehall Vineyard with a total of just over 13,000 vines. Begun as a small 500 vine planting in the North Block in spring of 2001 after acquiring the Farm, successive plantings of Pinot Noir took place in the North, South and West blocks in 2002, 2004, and 2007 respectively.

### GROWING SEASON:

2021 was a growing season marked by several periods of drought stress throughout August with frequent rainy periods during the harvest season of September and early October. Careful management of the vines was a key factor to ensure vineyard health, and special attention was paid to maintain proper air flow throughout the vineyards during the damp Fall.

### HARVEST:

Due to inclement weather at Harvest, our crew conducted a staggered pick for the Estate Pinot Noir. Between October 1st to the 3rd and October 7th until the 10th, crews handpicked with the bulk of the fruit for the JCR coming from fruit harvested in the earlier pick. The 2021 yield was slightly above average representing about a 20% increase, resulting in approximately 2.3 tonnes per acre harvested.

### WINEMAKING:

Following Harvest, the Pinot Noir was destemmed and transferred to two stainless steel fermenters. During fermentation the fruit was pumped over twice daily and was left to mature on the skins for a total of three weeks before another brief period in stainless steel to allow the juice to naturally settle. The wine was then racked into a blend of 60% second fill and 40% first fill 265L French Oak barrels and left to age for a total of 16 months in our underground barrel cellar. In February 2023 the wine was moved back into stainless steel for an extra month, then lightly filtered and bottled in March 2023.