

CLOSSON CHASE

TECHNICAL NOTES

VINEYARD	40% CHURCHSIDE, 60% SOUTH CLOS - VQA PEC
HARVEST	OCTOBER 5-11, 2019
YIELD	1.8 TONNES / ACRE
BRIX	21.2
PH	3.36
RESIDUAL SUGAR	<3 G/L
ALCOHOL	12.2%
BOTTLING DATE	MAY 5, 2021
CELLAR POTENTIAL	7-12 YEARS
PRODUCTION	<150 CASES

2019

GRANDE CUVÉE PINOT NOIR

\$90.00

WINEMAKING

Destemmed with no crushing then cold soaked for 3-5 days. Fermented in large format oak fermenter. Aged for 18 months in 40% new and 60% seasoned French oak barrels.

TASTING NOTES

Slightly dark to black fruit greets your nose. Red fruits are lifted off the sides of the glass, followed by spices, dried flowers, forest floor and mushrooms rounding it out. Mouth follows with lush fruit, bacon fat, round fine tannins, balanced acidity and texture galore! The finish is long and complex with chunkier tannins showing through.

SERVE WITH

Braised short rib, vegetarian cassoulet, and seared duck

