

# Pinot Noir 2021

VQA Niagara Peninsula

Harvest Date October 7

Brix: 21

pH :3.7

TA: 6.6

Alc: 12.5

Bottles produced: 1440

Follow a fairly normal winter spring seemed to arrive quite quickly at the end of March. Through April we had warm sunny days which encouraged bud break a few days earlier than normal. May was relatively dry with some optimal rains gave us a great start to the growing season. Summer moved along with long dry spells and hot conditions. right through until the beginning of September. Things were looking great with really good flavours in the grapes and harvest looked to be getting close. Then came the rains and humidity which caused some concerns with disease pressure and having to work around some not so great conditions for harvest. However, I think by the time harvest was all in the flavours were great and the wines were nicely balanced.

The Pinot Noir grapes for this wine are grown on a small vineyard in Niagara on the Lake where we were able to manage the crop load and leaf thin to allow a good airflow around the grapes keeping breakdown to a minimum. Grapes were harvested by hand and in great condition. Crushed and destemmed before fermenting in small bins.

Punch downs by hand were completed 2-3 times daily during ferment. Fermentation started without additions of commercial yeast. After fermentation was completed the wine was pressed off the skins, settled and racked to 3<sup>rd</sup> and 4<sup>th</sup> fill barrels for further aging. Malolactic ferment was completed in barrel.

Bottled with minimum filtration.

Tasting notes:

This Pinot Noir has a dark cherry skin colour with aromas of cherry and raspberry with very pretty purple floral notes.

The palate is showing ripe cherry and raspberry flavours too with a light spice not on the finish. It has great mid palate texture that is followed by a great balance of acidity showing a touch of red and black currant on the finish.

Licensee price (Before tax and bottle deposit) \$21.35 / 750ml bottle