

## 2020 County Pinot Noir Unfiltered

**Alcohol:** 12.1%  
**Residual Sugar:** less than 3g/L (bone dry)  
**Total Acidity:** 5.5g/L  
**Free SO2:** 19mg/L  
**Total SO2:** 54mg/L  
**Retail Price:** \$59.20

### VQA Prince Edward County

**Cellar notes:** Possibly one of the greatest vintages we've had since 2004. The vines are now almost 20 years old and are producing mature, concentrated fruit. Natural yeast fermentation. With the combination of the vine age and magnificent vintage, we changed our elevage from 12 months to 18 months prior to bottling. For the first 12 months the wine was aged in a blend of 30% new, 30% 2nd fill, and 30% 3rd fill+ French oak barrels. After 12 months the wine was racked and left to age on its fine lees in old French oak barrels for an additional 6 months. The wine was racked to tank, settled for 4 months and bottled unfiltered and unfiltered. Only one sulphur addition was made prior to bottling, allowing our total sulphurs to be well-below the threshold needed for organic and biodynamic wines

**Tasting notes:** For those who love Burgundy you will not be disappointed. Wonderful bright fruit on the nose with a steely core mid-pallet and a wonderful long finish. Truly encapsulates our favourite quote in describing Pinot Noir: "great Pinot should be like a steel hand in a velvet glove." Ultimately what's in the bottle is a true expression of the beautiful calcareous limestone & clay soils tempered by a wonderfully cool-climate that we have due to our proximity to Lake Ontario.

"Very pale and limpid ruby. Fragrant floral character with cranberry, raspberry and herbal notes. Super-fine floury tannin. Finishes with a baked cherry note. From the fruit, it almost feels like its from a warmer place than Ontario – it's so concentrated, yet the alcohol is so light."

17

-Richard Hemming MW, [JancisRobinson.com](http://JancisRobinson.com) (December 2022)

*Norman Hardie*

