



a head of our time

Pinot Noir .2019

A.B.V 12.7%

R.S. 1.1 g/L

T.A. 6.8 g/L

SOURCE Cherry Ave

APPELLATION Lincoln Lakeshore

HARVEST September 27th, 2019

FERMENTATION Ambient; 2 months in concrete

ESTIMATED DRINKING WINDOW 2022-2030

SERVE 18°C

UNFILTERED

#### WINEMAKER'S NOTES

We picked the fruit by hand and the whole bunches were put in tanks and filled with CO2 for 10 days. Then we pumped over for 2 weeks and after we destemmed and left the wine on its skins for 20 days. We only used free-run juice for this which we transferred to concrete and left until bottling. No filtration was done on this wine.

#### SOMMELIER'S NOTES

This is a fuller and more intense version over the 2018 example. The vintage was riper and the fruit was a year older. The nose is cherry and strawberry jello, wild flower and an herbal dill tone. The palate is dry and concentrated, with a lively freshness that stays on the palate. This is one of my favourite Pinots that we've made to date. Serve this with chicken roasted on a bed of vegetables and finished with flaky salt and vegetables. In a pinch, Swiss Chalet would do well.

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