# 2019 Pinot Noir

SKU: 396036

UPC: 696852009119

Wine Maker: Mason Spink



#### Winemaker's Notes:

With this years vintage of Pinot Noir we did very minimal amounts of cap management as we wanted to gently extract tannin, color and flavour from the delicate Summerland fruit. What this means is that we turn the cap with forced air rather then doing punch downs during fermentation. Juice was pressed off skins after 2 weeks of initial fermentation.

We aged this Pinot Noir for 13 months in 25% new oak and 80% French Oak. We then racked it out of barrel and finished it off in tank. We bottled this vintage March 2021.

### **Tasting Notes:**

On the nose, you will find aromas of red cherry, vanilla and clove, a subtle hint of cedar and maraschino cherry as well. You will experience beautiful integrated flavours of pomegranate juice, cranberry and raspberry coulis when it first hits your palate, then hints of savoury barrel spice, and some herbaceous and floral notes, think violet and sage.

## **Food Pairings:**

This style of Pinot Noir can hold up to some bigger flavours. Try this wine with mushroom pizza, spaghetti Bolognese, even seared duck breast. Medium flavoured cheeses like manchago and gruyere will pair very well; staying away from any cheese that are too bold or stinky.

# Wine Specs:

Brix at Harvest	25
рН	3.64
Titratable Acidity	5.625
Volatile Acidity	0.58
Residual Sugar	2.19
Alcohol Content	13.5%
Production	450

