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## RESERVE SERIES

# Pinot Noir

VQA NIAGARA PENINSULA

2012

### HARVEST

The 2012 Harvest was spectacular. The hot, dry summer conditions delivered one of the best quality harvests for Ontario in years across all varieties. The summer conditions were reflected in what was our earliest start on record, with grapes being processed for the first time in August, and in turn having all varieties in house before November. The ideal weather conditions delivered fully ripening fruit. The aromatic whites, Riesling and Pinot Grigio are more varietal specific while the fruit definition for Chardonnay and Pinot Noir are simply stunning. The depth of colour and intensity of flavour are strong on the late ripening Merlot, Cabernets and Shiraz, which flourished in the hot, dry conditions.

### WINEMAKING

Grapes for this classic variety were harvested from select vineyards throughout the Niagara Peninsula. After gently de-stemming and crushing, the grapes were allowed a 48 hour cold soak to enhance colour and complexity. The must was then warmed and fermented at an average temperature of 25°C for 12 days after which, pressing occurred. The wine was then transferred to new and older French barrels where it went through a complete malo-lactic fermentation and then aged for 15 months before racking to stainless steel to await bottling.

### WINEMAKER'S NOTES

On the nose this 2012 Pinot Noir displays earthy aromas along with black cherries and a touch of leather and spice. Flavours of chocolate and plums are balanced by firm tannins to create a long pleasant finish.

### FOOD PAIRINGS

Great with mushroom soup with a drizzle of truffle oil; beet and quinoa salad or beet and goats cheese; Cornish hen or roasted duck breast; mushroom Pinot Noir risotto; cedar planked poached salmon; medium strength white cheeses and younger cheddars.



### PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	981332
Availability	Select LCBO and Wine Rack locations, and the Niagara Estate Winery

### TECHNICAL ANALYSIS

Alcohol/Vol	13.5%
pH	3.45
Residual Sugar	5.1g/l
Total Acidity	6.34 g/l
Oak Aging	YES