



WINEMAKER'S SERIES – SELECT VINEYARDS

# Pinot Noir

VQA NIAGARA PENINSULA 2010

## HARVEST

The 2010 vintage was one of the best in the past 30 years, producing wines of exceptional quality and varietal definition. The early budburst and a warm growing season saw rapid and healthy vine growth with the harvest beginning at the end of August. This was a vintage year where the quality of the fruit and skill of the winemaker both had the opportunity to shine.

## WINEMAKING

Grapes for this wine were picked from select vineyards throughout the Niagara region. After crushing and destemming the grapes were allowed to cold soak to extract colour and enhance the fruit characteristics. Once inoculated the grapes were gently punched down to avoid any harsh tannins. After 16 days the must was pressed off into both new and older French barrels where a complete malo-lactic fermentation took place. After 16 months of oak aging the wine was transferred to stainless steel tanks to await bottling.

## WINEMAKER'S NOTES

This Pinot Noir is a wine with both complexity and concentration. Aromas of leather, tobacco, and black cherry are abundant on the nose. The palate is full of ripe berry fruit including cranberry, strawberry and chocolate with hints of spice carrying through to a balanced elegant finish.

## FOOD PAIRINGS

Thyme and mushroom soup; Pulled pork sandwich; Rosemary grilled lamb leg; Cherry compote with a bloomy rind cheese like camembert or brie; Salt roasted beets with fresh goat cheese/chevre.



## PRODUCT INFORMATION

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

## TECHNICAL ANALYSIS

Alcohol/Vol	13.6%
Residual Sugar	3.64 g/l
Total Acidity	6.06 g/l

## RELEASE DATE

2012