



SINGLE VINEYARD SERIES – MONTAGUE VINEYARD

Pinot Noir

VQA FOUR MILE CREEK

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 varietal wine were harvested from our own Montague vineyard in the sub-appellation of Four Mile Creek in the Niagara Peninsula. Immediately de-stemmed and crushed after picking, the grapes were allowed a 48 hour cold soak to enhance complexity and stabilize colour. The must was inoculated and fermented to dryness at an average temperature of 24° C. The wine was pressed and transferred to new and older French barrels where it went through a complete malo-lactic fermentation and aged for 18 months.

WINEMAKER'S NOTES

This vintage wine shows great depth of ripe plums, chocolate, leather and spice followed by firm, balanced tannins and a lingering finish.

FOOD PAIRINGS

Mushroom soup with chives or any mushroom based sauces; charcoal grilled pork tenderloin or chops with herbed butter or blue cheese butter; pulled pork with coriander; Asian spiced BBQ ribs; veal; triple cream brie with cherry chutney; cedar planked salmon.



PRODUCT INFORMATION

Winemaker	Bruce Nicholson
Size	750 mL
Product#	623819
Availability	Select LCBO and Wine Rack locations and the Niagara Estate Winery or www.greatestatesofniagara.com

TECHNICAL ANALYSIS

Alcohol/Vol	13.5%
pH	3.35
Residual Sugar	5.5 g/l
Total Acidity	6.45 g/l
Oak Aging	Yes