

ARTERRA



PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product#: 80082124

TECHNICAL ANALYSIS

Alcohol/Vol: 13.5%
pH: 3.6
Residual Sugar: 12 g/L
Total Acidity: 6.0 g/L
Oak Ageing: 12 months

2016

SPECIAL EDITION PINOT NOIR

VQA NIAGARA PENINSULA

HARVEST

A hot, dry summer provided ideal growing conditions for our Niagara grapevines, yielding very good quality in our fruit. An early harvest, starting at the beginning of September, with the daytime heat nicely complemented by cool evenings allowed the grapes the perfect environment to develop both flavour and aromatics. The resulting wines boast great fruit flavours with no green notes, showcasing good balance and bright varietal expression.

WINEMAKING

The grapes for this 2016 Special Edition Pinot Noir were sourced from a few of the top vineyard sites in the Niagara Peninsula. The fruit was picked at optimal ripeness, with a portion being dried in the classic Italian 'Appassimento' style. The drying process took place under a consistent cool temperature for 45 days, creating intense concentration in the fruit. After drying, the fermentation process took place on the skins for 8 days, until the wine reached the desired balance of alcohol and residual sweetness. After 12 months in oak, the wine was blended and bottled.

WINEMAKER'S NOTES

With 25% of the finished wine being Appassimento, the Special Edition Pinot Noir is overflowing with concentrated notes of vanilla bean, cola, dark bramble fruit and baking spice. On the palate this wine is rich and smooth in both flavour and texture, boasting notes of cassis, plum dried red fruit, vanilla and spice. Silky tannins and a full mouth feel lead to a long lasting fruit filled finish.

FOOD PAIRINGS

Enjoy this unique Pinot Noir with coffee crusted pork tenderloin, a pulled duck sandwich with a black cherry sauce, hot Italian sausage or a creamy mushroom risotto.