

ARTERRA



PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product#: 80054818

TECHNICAL ANALYSIS

Alcohol/Vol: 13.5%
pH: 3.49
Residual Sugar: 5 g/L
Total Acidity: 6.9 g/L
Oak Ageing: Yes

2017

PINOT NOIR

VQA NIAGARA PENINSULA

HARVEST

2017 proved to be a great vintage, with an amazing balance of both water and sunlight for the vines. Cooler temperatures throughout the growing season and frequent rains, with plenty of warm sunny days mixed in allowed both red and white grape varieties to flourish, providing a lot of high quality fruit. The months leading up to harvest were almost perfect, with above average temperature and plenty of sunshine, meaning both yield and quality were high, with flavour and aromatic compounds developing beautifully in unison with the grape's sugars.

WINEMAKING

Selected from the best sites in Niagara, the fruit used to produce this wine was picked at optimal maturity, balance, and character. A portion of the Pinot Noir grapes were dried in the classic old world "Appassimento" style to later blend back into the finished wine. The remaining grapes were soaked for 2 days in order to extract both colour and flavour before beginning fermentation, which was completed using specially selected yeast strains. The wine was gently pressed and sent to 100% French oak barriques to complete malolactic fermentation and age gracefully until release. The final blend includes 15% of the Appassimento wine.

WINEMAKER'S NOTES

Rich and forward this elegant Pinot Noir boasts notes of dark red fruit, blueberry, plum, and a subtle hint of vanilla. The wine is full and lush with a robust texture, smooth tannins, and a bright juicy acid backbone. This complex wine finishes with hints of mocha and strawberry crème.

FOOD PAIRINGS

Try this delicious Pinot Noir with a braised lamb shank, roasted duck breast with a blueberry compote, a creamy mushroom risotto, seared salmon or a warm beetroot and goat cheese salad.