



NIAGARA ESTATE SERIES

Pinot Noir

VQA NIAGARA PENINSULA 2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds-Merlot, Shiraz, and the Cabernets- with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

The grapes for this classic varietal were selected and harvested from premium vineyards in the Niagara Peninsula. Gently crushed immediately upon arrival at the winery the grapes were inoculated and fermented at an average temperature of 24°C for 10 days until dryness. The wine went through a complete malolactic fermentation and aged in French Oak for 10 months.

WINEMAKER'S NOTES

Aromatics of black cherry and raspberry, this medium body Pinot Noir offers leather, vanilla and a touch of spice on the palate with a clean dry finish.

FOOD PAIRINGS

Great as a sipping wine that can be slightly chilled. Pairs well with cedar planked salmon or trout; roasted mushroom salad with frizzee and aged cheddar; seared duck breast with Pinot Noir risotto; Asian cuisine; roasted root vegetables.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	261099
Availability	Select LCBO locations and the Niagara Estate Winery, or www.greateststatesofniagara.com

TECHNICAL ANALYSIS

Alcohol/Vol	13%
pH	3.61
Residual Sugar	4.75 g/l
Total Acidity	6.34 g/l
Oak Aging	YES