Experts' Tasting ~ 2012

March 3, 2012 – CCOVI, Brock University

<u>Your Host</u>: Jamie Drummond, Director/Editor, Good Food Revolution

FLIGHT #1 – *A (White) Knights Tale*
(Jeremy Day, Owner, *Wine Geek*, **caféTaste: EVENTS)**

Your Opening Wine:					
	2010	Pinot Grigio, Recioto style	Colaneri Estate Winery	$29.95	Winery
#	**Vintage**	**Name**	**Proprietor**	**Price**	**Availability**
1	NV	Sparkling Rosé	Henry of Pelham Family Estate	$29.95	Winery/LCBO
2	2010	Pinot Blanc, Weissburgunder (Niagara Pen)	Konzelmann Estate Winery	$11.95	Winery/LCBO
3	2010	Pinot Gris, Est bottled (Niagara Peninsula)	Fielding Estate Winery	$21.95	Winery/LCBO
4	2010	Pinot Grigio	Santa Margherita	$16.95	LCBO
5	2010	Pinot Gris, Barrel aged (Niagara Peninsula)	Inniskillin Wines	$19.95	Winery/LCBO
6	2010	Pinot Gris (Niagara Peninsula)	Malivoire Wine Company	$19.95	Winery/LCBO
7	2010	Pinot Noir, The Rogue (Twenty Mile Bench)	Flat Rock Cellars	$35.00	Winery

FLIGHT #2 – *The Quest for the Holy Grail*
(Rob Power, Winemaker, Creekside Estate Winery and Honours B.Sc. in Oenology & Viticulture – Class of 2000)

#	**Vintage**	***Name***	**Proprietor**	**Price**	**Availability**
1	2008	Pinot Noir, Delaine Vyd (Niagara Pen)	Jackson Triggs Niagara Estate	$39.95	Winery
2	2008	Pinot Noir, Felseck Vyd (Beamsville Bn)	Hidden Bench Vineyard and Winery	$48.00	Winery
3	2007	Pinot Noir (Twenty Mile Bench)	Flat Rock Cellars	$25.00	Winery
4	2007	Pinot Noir (Russian River Valley, CA)	Terlato Family Vineyards	$59.95	LCBO
5	2007	Pinot Noir Reserve (Twenty Mile Bench)	Flat Rock Cellars	$45.00	Winery
6	2007	Pinot Noir SFR (Short Hills Bench)	Henry of Pelham Family Estate Winery	$40.00	Winery
7	2002	Pinot Noir SFR (Niagara Peninsula)	Henry of Pelham Family Estate Winery	Unavailable	

FLIGHT #3 – *Some like it Hot!*
(Jay Johnston, Winemaker, Keint-he Winery and Vineyards)

#	**Vintage**	**Name**	**Proprietor**	**Price**	**Availability**
1	2010	Pinot Noir Reserve (Niagara Peninsula)	Peller Estates	$25.00	Winery
2	2010	Pinot Noir (Niagara Peninsula)	Flat Rock Cellars	$19.95	Winery/LCBO
3	2010	Pinot Noir (Lincoln Lakeshore)	Hinterbrook	$25.00	Winery
4	2010	Pinot Noir (Marlborough, New Zealand)	Kim Crawford	$19.95	LCBO
5	2010	Pinot Noir (Niagara-on-the-Lake)	G. Marquis	$19.95	LCBO

FLIGHT #4 – *The Perfect Storm*
(Ross Wise, Winemaker, Flat Rock Cellars)

#	**Vintage**	**Name**	**Proprietor**	**Price**	**Availability**
1	2009	Pinot Noir (Niagara Peninsula)	Malivoire Wine Company	$29.95	Winery
2	2009	Pinot Noir (Nuits Saint Georges, France)	Domaine Daniel Rion & Fils Les Grandes Vignes	$49.95	LCBO
3	2009	Pinot Noir, Cuvée "L" unfiltered (Ont.)	Norman Hardie Wines	$69.00	Winery
4	2009	Pinot Noir (Niagara Peninsula)	The Good Earth Vineyard and Winery	$25.00	Winery
5	2009	Pinot Noir Lot 48 (Niagara Peninsula)	Lailey Vineyard	$60.00	Winery
6	2009	Pinot Noir (Niagara Peninsula)	Foreign Affair	$44.95	Winery
7	2009	Pinot Noir, Three Vyds (Niagara Pen)	Inniskillin Wines	$19.95	Winery/LCBO

FLIGHT #5 – *Pinot Noir: Appellations & Terroir*
(Thomas Bachelder, Winemaker, Pinot Noir, Chardonnay, Etc.)

#	**Vintage**	**Name**	**Proprietor**	**Price**	**Availability**
1	2009	Pinot Noir, Dean's List (St. David's Bnch	Niagara College Teaching Winery	$33.15	Winery
2	2009	Pinot Noir (Beamsville Bench)	Organized Crime	$34.00	Winery
3	2009	Pinot Noir (France)	Gevrey-Chambertin, Grand de Bourgogne	$47.95	LCBO
4	2009	Pinot Noir, Cherry Ave (Twenty Mile Bn	Tawse Estate Winery	$58.15	Winery
5	2009	Pinot Noir Reserve (Twenty Mile Bench)	Flat Rock Cellars	$45.00	Winery
6	2009	Pinot Noir Reserve (Twenty Mile Bench)	Rosewood Estates	$40.00	Winery

FLIGHT #1 – A (*White*) Knight's Tale

2010 Pinot Grigio, Profondo Cavallone, Colaneri Estate Winery
348 Concession 6, Niagara-on-the-Lake, ON L0S 1J0 905-682-2100 Web: www.colaneriwines.com
Our aromatic recioto Pinot Grigio is made in the appassimento method barrel fermented and aged to give a smooth full-bodied flavour. It also has the peachy colour as our regular Pinot Grigio. Essence of honey, cantelope on the nose with carmalized sugar and sweet pear on the palate.

NV, Cuvee Catharine Sparkling Rosé Brut, Henry of Pelham Family Estate Winery
1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com
Made from the blending of Pinot Noir, Pinot Meunier and Chardonnay. Grapes were hand -picked and bunch selected. Gentle whole cluster pressing followed, with only the best Cuvee juices pressed under light pressure going on to become Cuvee Catharine. Secondary fermentation was finished in bottle followed by a further 24 + months aging on the lees. Able to develop for 2-3 years but intended for drinking upon release.

2010 Pinot Blanc, Weissburgunder (Niagara Peninsula), Konzelmann Estate Winery
1096 Lakeshore Road, Niagara-on-the-Lake, ON L0S 1J0 905-935-2866 Web: www.konzelmann.ca
The grapes for this wine were produced at varying proximity to Lake Ontario and include fruit from both our Lakeshore and East West Line vineyards. The early onset of warm weather in 2010 yielded an immaculate harvest from each location. Cool fermentation imparts an enhanced fruit profile that includes pear on the nose, a soft floral component, and hints of meringue citrus. Crisp, refreshing acidity, subtle minerality and green apple flavours conclude this stellar patio sipper.

2010 Pinot Gris, Estate Bottled (Niagara Peninsula), Fielding Estate Winery
4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 Web: www.fieldingwines.com
Selected from our estate vineyards, the grapes were destemmed and given a short cold-soak with their skins prior to pressing. After a gentle press cycle, the juice was cold settled and fermented in 80% stainless steel (at cool temperatures) and 20% neutral oak barrels (at warmer temperatures). After fermentation the wines were kept on coarse lees for three months then combined, filtered and bottled under screwcap.

2010 Pinot Grigio, Santa Margherita
Expect aromas and flavours of fresh green apple, lime, peach and a lovely supporting minerality. This closes with a refreshing and cleansing finish. This is perfect for a quiet evening at home, or as an elegant solution for what to serve before a meal, especially alongside lighter cheeses, or seafood appetizers.

2009 Pinot Gris, Barrel Aged, Winemaker's Series (Niagara Peninsula) Inniskillin Wines
1499 Line 3, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-2187 Web: www.inniskillin.com
Winemaker Bruce Nicholson has enjoyed working with Pinot Gris since arriving in 2007 from the Okanagan. The grapes were whole cluster pressed to preserve the concentrated flavours and aroma achieved by allowing extending hang time. A portion is cool fermented in stainless steel and the remainder barrel fermented in French oak (approximately 5 mos). Final blend result shows complex and balanced wine. Alcohol-14%; pH-3.6; Residual sugar-7 g/L; Total Acidity: 6.3 g/L

2010 Pinot Gris (Niagara Peninsula), Malivoire Wine Co.
4260 King Street East, Beamsville, ON L0R 1B0 Tel.: 905-563-9253 Web: www.malivoire.com
Malivoire's 2010 Pinot Gris was hand-harvested from two sites on the 1st, 2nd and 15th of September at an average of 21.2° brix, titratable acidity of 7.1 g/l and pH of 3.3. After hand sorting, the fruit was destemmed and then left on the skins for an average of 3 hours. Gently pressed to 1.1 atmospheres, settled, then fermented cool in stainless steel. Aged in stainless steel to preserve fruit and crispness. The finished wine, at 13% alcohol and 9 g/l of residual sugar, was bottled on January, 2011.

2010 Pinot Noir "Rogue" (white) (Twenty Mile Bench), Flat Rock Cellars
2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com
The fruit for this Blanc de Noir is 100% clone 667 Pinot Noir from the western boundary of the property. The grapes were whole bunch pressed before fermentation in 2nd fill and older French oak barrels. Approximately half of the batch was fermented unsettled/gross lees. A combination of Pinot Noir and Chardonnay yeasts were used. The wine then aged in these barrels undisturbed for 8 months before blending and filtration, and was bottled in August 2011.

FLIGHT #2 – The Quest for the Holy Grail

2008 Pinot Noir, Delaine Vineyard (Niagara Peninsula) Jackson Triggs Niagara Estate
2145 Niagara Stone Road, Hwy 55, NOTL, ON L0S 1J0 Tel.: 905-468-4637 Web: www.jacksontriggswinery.com
The grapes were harvested at ~23,5 brix, hand picked. Then crushed and put in 500 l wood containers were they went through a cold soaking for 4 days. Fermented with selected yeasts for 12-15 days, Once the fermentation was done, we kept the maveration for another 5 days. After pressing the wine it was aged in 225 l barrels for 20 months. All French Oak and 60 % new barrels. The wine also went through 100% malolactic fermentation.

2008 Pinot Noir, Felseck Vineyard (Beamsville Bench) Hidden Bench Vineyard and Winery
4152 Locust Lane, Beamsville, ON L0R 1B0 Tel.: 905-563-8700 Web: www.hiddenbench.com
This single vineyard (2.89 acres, planted in 2003) Pinot Noir (50% each Clone 115 and 667 on 3309) was hand-picked, sorted, de-stemmed and cold macerated for 12 days. Indigenous fermentation and post fermentation maceration lasted 9 days. Gently pressed using a traditional basket press, the finished wine was transferred to barrel by gravity to 25% each new and 2nd fill French oak barrels. After 10 months, it was racked to neutral oak and finally to stainless steel before bottling in March 2009. Reflecting the character of the 2008 vintage and cool climate structure of the Beamsville Bench, this elegantly balanced wine was neither fined nor filtered.

2007 Pinot Noir, (Twenty Mile Bench) Flat Rock Cellars
2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com
Following hand harvest and sorting, the grapes were de-stemmed and lightly crushed into open top tanks, leaving 20% of the fruit as whole berries. The grapes were left to cold soak for up to a week. Once fermentation (mix of wild and cultured) was completed, the wine was drained off the skins to French oak barrels of which 11% were new. All clones were vinified and aged separately before being blended in late July and bottling in August.

2007 Pinot Noir, Russian River Valley, California, Terlato Family Vineyards
The Russian River Valley is uniquely suited to the challenging yet rewarding Pinot Noir grape. The cool climate and evening fog allow for an extended growing season and the opportunity for Pinot Noir to reach its full flavor potential. This 2007 Pinot Noir is Burgundian in style with an elusive aroma of violets, raspberries and strawberries and a light, nicely acidic balance.

2007 Pinot Noir Reserve, (Twenty Mile Bench) Flat Rock Cellars
2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com
Following hand harvest and sorting, the grapes were de-stemmed and lightly crushed into open top tanks, leaving 20% of the fruit as whole berries. The grapes were left to cold soak for up to a week. Once fermentation (predominantly wild) was completed, the wine was drained off the skins to French oak barrels, 50% of which were new. In mid-July the very best of the Pinot Barrels were selected to spend another 10 months in older French Oak.

2007, Pinot Noir Speck Family Reserve, (Short Hills Bench) Henry of Pelham Family Estate Winery
1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com
Harvested on September 24th 'til October 3rd, this wine displays wonderful concentration of dense brambly fruit (raspberry, blackberry and currant) while the palate shows staunch structure yet within a velvet glove. The 2007 year was also hot and dry, and in that way similar to 2002, but while the weather gave us heat in abundance, the vines were not conditioned to the dry conditions of that year. Therefore yields were low and the balance of the wines produced in 2007 tended towards wines of structure and tension while young. With the benefits of several years of age, we find that the complex and rich finish reflects some benefits of age. All grapes were from our Estate, grown in the Short Hills Bench sub-appellation.

2002, Pinot Noir Speck Family Reserve, (Niagara Peninsula) Henry of Pelham Family Estate Winery
1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com
Harvested on October 17, 23 and 28 with Yields of 1 ½ Tonnes / acre and below (~25 hL/ha). A spectacular warm, dry and long autumn made this vintage one of Niagara's best. Fermented in stainless and aged in French Oak, with 33% new. The biggest quality factor involved in making Pinot Noir is yield in the vineyard. No short cuts to this quality exist. It is not that Pinot Noir must be a 'big' wine to be good, but rather that good, age-worthy and interesting Pinot Noir comes at some cost, and first and foremost cost of that pursuit comes in the vineyard. This variety, produced as we have made this wine, is a rare example of both the past and the future of Niagara wines – and it shows the difficult but worthwhile path that our terroir has in store for us.

FLIGHT #3 – Some like it Hot!

2010 Pinot Noir Reserve, (Niagara Peninsula), Peller Estates
290 John Street, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-4678 Web: www.peller.com
Picked at optimum maturity this Niagara blend balances the richness and fruit forward expression of NOTL with the subtlety and finesse of Lincoln Lakeshore. Coming from 3 distinct vineyards the grapes underwent 2 days cold soak and a 7 day ferment in wooden vats with both traditional punch down and pump over of the cap. A further 7 days on skins before pressing and running to predominantly older French oak barrels for 10 months. Full malolactic fermentation in barrel. 13.5% alc., 3.65pH, 5.3 gm/L TA, 1.7gm/L RS.

2010 Pinot Noir, (Niagara Peninsula), Flat Rock Cellars
2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com
Harvested earlier than normal (mid-September), this wine is a combination of all the Pinot Noir sub-blocks of the property. The predominant clone in this blend is clone 777, with 667 and 115 also being present. Each portion of this wine was cold soaked for 4-7 days, and the majority of the batches underwent natural fermentation. Drained and pressed wine was aged in French oak (15% new) for 10 months, before bottling in late August 2011.

2010 Pinot Noir (Niagara Lakeshore), Hinterbrook Estates Winery
118 Lakeshore Road, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-646-5133 Web: www.hinterbrook.com
Hinterbrook's first Pinot won over customers and reviewers alike. Harvested on September 15, 2010 at 23.3 Brix , then aged in new and 'experienced' French Oak for 12 months. This is an intense, fruit-driven wine with the dark ruby core giving it a sultry, elegant appearance. The elegance continues on the nose with welcoming overtones of fresh strawberry and sweet cherries and a slight hint of mocha. Lingering silky soft tannins provide an excellent finish on the palate.

2010 Pinot Noir, Marlborough, New Zealand, Kim Crawford Wines
Harvest is done on flavour when we are looking at ripe dark cherry/raspberry flavours. The tanks are hand plunged to break cap up and to extract color and flavour out of skins. A small portion of the wine goes through malolactic fermentation for mouth feel, the balance is matured on oak for five to seven months before blending. In this wine from Marlborough we look for ripe, bright, juicy black cherry, backed by the slightest touch of smoky flavours.

2010 Pinot Noir, Silver Line Single Vyd (Niagara Peninsula) G. Marquis
Grapes hand harvested from our Niagara-On-The-Lake vineyards at 21.8°Brix. Juice roto fermented for seven days at 28-30˚C using FX10 yeast strain. Wine underwent natural malolactic fermentation in stainless steel. Wine underwent clarification and cold stabilization prior to being aged in 225 litre French oak casks subjected to medium toast for a period of four months. Bottled in traditional green Burgundy style bottle with natural cork closure.

FLIGHT #4 – The Perfect Storm

2009 Pinot Noir, (Niagara Peninsula) Malivoire Wine Co.
4260 King Street E., Beamsville, ON L0R 1B0 905-563-9253 Web: www.malivoire.com
Malivoire's 2009 Pinot Noir was sourced from four sites; the Hughes (Lincoln Lakeshore) and Mottiar, Estate and Moira Vineyards (Beamsville Bench). Hand harvested between October 5th and 15th, the average sugars were 21.6° brix. Each batch was fermented separately in open top oak cuves. Total cuvaision averaged 16 days. This wine was transferred to tight-grained, medium toast French oak barrels, 42% new and 58% neutral, for full malo-lactic fermentation and eleven months of ageing. Upon completion, the final blend measured 12.5% alcohol, 6.0 g/l TA, and pH at 3.8, bottled December 2010.

2009 Pinot Noir, Nuits Saint Georges, Domaine Daniel Rion & Fils Les Grandes Vignes
This impressive wine from the highly anticipated 2009 Burgundy vintage is a first of many great wines sure to follow. Evocative notes of berry, dark fruit and smoke on the nose. The palate is dry, medium bodied and simply delicious. Lots of dark fruit and spice notes with a lovely silky mouthfeel and all in a superbly balanced package. Wow. A beautiful match for grilled tuna steaks. (VINTAGES panel)

2009 Pinot Noir, Cuvée "L" Unfiltered (Ontario), Norman Hardie Wines
1152 Greer Road, Wellington, ON K0K 3L0 Tel.: 613-399-5297 Web: www.normanhardie.com
Our Cuvee "L" bottlings are only made in the best years for the varietal. The 2009 is a blend of 60% Niagara and 40% County wine. In determining a blend we put together 12 different blends of the two regions. The blends were tasted blind. The best blend was put together in November 2010 and put back to 3 and 4 year old french barrels for an additional 6 months of aging (purely for a little natural microxigation and for the flavours to harmonise). The Niagara component brings richness, depth and tannin while the County component rounds out the wine with wonderful minerality and acid components. The wine is rich,pure and layered without being heavy and Cloying. Only 12.4 % Alcohol.

2009 Pinot Noir (Niagara Peninsula), The Good Earth Vineyard and Winery
4556 Lincoln Avenue, Beamsville, ON L0R 1B3 Tel.: 905-563-6333 Web: www.goodearthfoodandwine.com
This Pinot Noir, clone 115, was harvested from Anna Weiss vineyard in the Twenty Mile Bench sub-appellation of the Niagara Peninsula. After a five day cold soak, the grapes underwent fermentation with two cultured yeasts. The wine was pressed immediately after fermentation, settled and then transferred to French oak barrels where it remained undisturbed for 10 months.

2009 Pinot Noir Lot 48, (Niagara Peninsula), Lailey Vineyards
15940 Niagara Parkway, NOTL, ON L0S 1J0 905-468-0503 Web: www.laileyvineyard.com
Harvest Date – Oct 11-2009 / Bottling Date Jan 26 2010 / Production 49 cases
Grapes were harvested by hand from a small vineyard in Vineland planted with clone 667, 777 and 838. Fruit was cold soaked for 5 days before fermentation using selected yeasts. After 22 days of skin contact the wine was transferred to French oak barrels (50% new) for 15 months Wine was bottled unfiltered .

2009 Pinot Noir (Niagara Peninsula), Foreign Affair Winery
4890 Victoria Avenue North, Vineland, ON L0R 2E0 Tel.: 905-562-9898 Web: www.foreignaffairwine.com
Grapes were sourced from two vineyards: our own Crispino Vineyard and the Vineland Research Centre Vineyard. The sugar at harvest was 23.1 Brix. The grapes were hand-picked, sorted and hand punched-down. 40 % of grapes were dried using appassimento method. Dried and fresh portions were blended then barrel aged for 15 months in French and Hungarian oak (40 % new). Total production 240 cases.

2009 Pinot Noir, Three Vineyards, Winemaker's Series (Niagara Peninsula) Inniskillin Wines
1499 Line 3, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-468-2187 Web: www.inniskillin.com
Winemaker Bruce Nicholson has selected Pinot Noir from three key vineyards- Heron Pond (Beamsville Bench) lending minerality and concentration; Montague (Four Mile Creek) imparts weight, softness and fruit; Braeburn (Niagara River)provides aromatic intensity and structure. Hand-harvested in early October with two days of cold soak. One week fermentation and pressing after 14 days of maceration. Complete malolactic was followed by 16 months ageing in new and used French oak. Each vineyard was separately aged and blended following barrel selection. Alcohol-13.5%; pH 3.74; Residual sugar 4.1 g/L; Tottal Acidity-6.3 g/L.

FLIGHT #5 – Pinot Noir: Appellations and Terroir

2009 Pinot Noir, Dean's List (St. David's Bench), Niagara College Teaching Winery
135 Taylor Road, Niagara-on-the-Lake, ON L0S 1J0 Tel.: 905-641-2252 Web: www.nctwinery.ca
Harvest Date: October 5, 2009. Origin: Creekside Estates and Lowry Vineyards, St David's Bench. Winemaking: Cold soak after crush for 6 hrs, fermented in Ganimede automated cap management system for 7 days followed by extended maceration on the skins for 3 days for malolactic fermentation to complete. Barrel matured for 11 months in french oak barrels (40% new). Case production: 360 / Cases available: 298

2009 Pinot Noir, (Beamsville Bench), Organized Crime
4043 Mountain Road, Beamsville, ON L0R 1B2 Tel.: 905-563-9802 Web: www.organizedcrimewine.com
Our 2009 Pinot Noir was harvested in late October. The grapes are all Estate grown. Our Clones were 828, 115, 667 and 777. They were on skin contact for 6 days. Each clone was fermented separately in French oak barrels. After six months they were blended together and placed in one and two year old French oak barrels for 13 months.

2009 Pinot Noir, Gevrey-Chambertin Grand Vin de Bourgogne
Vinified by Nicolas Potel, this is considered to be one of the finest Gevrey-Chambertin that he has ever made - and our panel is certainly of the same mind. The nose offers tremendous complexity and depth, with layers of dark fruit and suggestions of violets. The palate is dry, deep and presents big plush dark fruit and fantastic structure. Simply superb.

2009 Pinot Noir, Cherry Avenue (Twenty Mile Bench), Tawse Estate Winery
3955 Cherry Avenue, Vineland, ON L0R 2C0 Tel.: 905-562-9500 Web: www.tawsewinery.ca
The Cherry Avenue vineyard is Taswe' flagship pinot vineyard. Located on the winery estate, it is certified organic and biodynamic as of the 2010 vintage. As these vines age, the wines continue to increase in complexity. The 2009 vintage shows a beautifully layered nose of ripe black cherries, hints of black raspberry, brown mushrooms and dried flowers. Outstanding balance on the palate is a reflection of the nose, demonstrating great flavors, complementing acidity, and an enjoyable lingering finish.

2009 Pinot Noir Reserve, (Twenty Mile Bench), Flat Rock Cellars
2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com
This wine is from the northern-most Pinot Noir block of the vineyard, and is 100% Clone 115. The shallow soil and bed of limestone beneath make this particular block naturally low-yielding year after year, with very small berries. It underwent a 7 day cold soak before fermenting with cultured yeast. After aging in French Oak (25% new) for 14 months, the wine was blended and aged a further 4 months in the cellar before bottling.

2009 Pinot Noir, '(Twenty Mile Bench), Rosewood Estates Winery and Meadery
4352 Mountainview Road, Beamsville, ON L0R 1B2 905-563-4383 Web: www.rosewoodwine.com
Hand harvested October 18, 2009 and barrel aged for 10 months in both new and seasoned premium French oak barrels. Distinctly earthy with forest mushroom characteristics reminiscent of an old world Pinot. The robust palate shows luscious black cherries, plums and cocoa. Fresh acidity underlines the ripe fruit. Fine plush tannins make this a perfect pairing for duck confit, charcuterie and stuffed wild mushroom ravioli. Decant for a minimum of 2 hours and enjoy now or cellar to 2015.

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