CLOSSON CHASE

2015 Closson Chase Churchside Pinot Noir VQA Prince Edward County

Grape Varietal: Pinot Noir

Vineyard: North Field

Harvest: September 22, 2015

Yield: .5 tonnes per acre

Brix: 21.7

pH: 3.3

Method: Destemmed; cold soak 8 days

Fermentation: 14 days in large oak fermenting vats

Barrel Treatment: 16 months in 100% burgundy barriques; 15 % new wood

Bottling Date: March 16, 2017

Alcohol: 12.5 %

Residual Sugar: 6.5 g/L

Sweetness Descriptor: Dry

Production: 258 cases

Cellaring Potential: 5-7 years

Tasting Notes:

Chocolate cherry, floral and spice in the glass. Anise and sage with darker fruit in the mouth, round and full with cherry skins, steeped tea tannins. The finish is long and evolving.

Suggested Pairing: Beef Carpaccio

All of our vines are shoot, leaf and cluster thinned to optimize the crop load and sunlight penetration throughout the canopy.







2015

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CHURCHSIDE PINOT NOIR