

CLOSSON CHASE

2015 K.J. Watson Pinot Noir VQA Niagara River

Vineyard: K.J. Watson Vineyards

Harvest Date: September 15, 2015

Yield: 3 tonnes per acre

Brix: 22

pH: 3.6

Method: Cold soak 5 days

Fermentation: 10 days

Barrel Treatment: 16 months in 100% French Oak; no new wood

Bottling Date: March 16, 2017

Alcohol: 12.5 %

Residual Sugar: < 3 g/L

Production: 284 cases

Cellaring Potential: 3-5 years

Tasting Notes:

Christmas cake and mulled spices with plums and cedar in the background. Mouth is round and soft with dark fruit, pencil shavings and cola rounding out the long finish.

Suggested Pairing: Braised Rabbit Pappardelle with pecorino



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

info@clossonchase.com | www.clossonchase.com

TF. 888.201.2300 | T. 613.399.1418 | F. 613.399.1618

629 Closson Rd., Hillier, Prince Edward County, ON K0K 2J0 Canada

